

HELLER'S GUIDE
for
ICE CREAM MAKERS

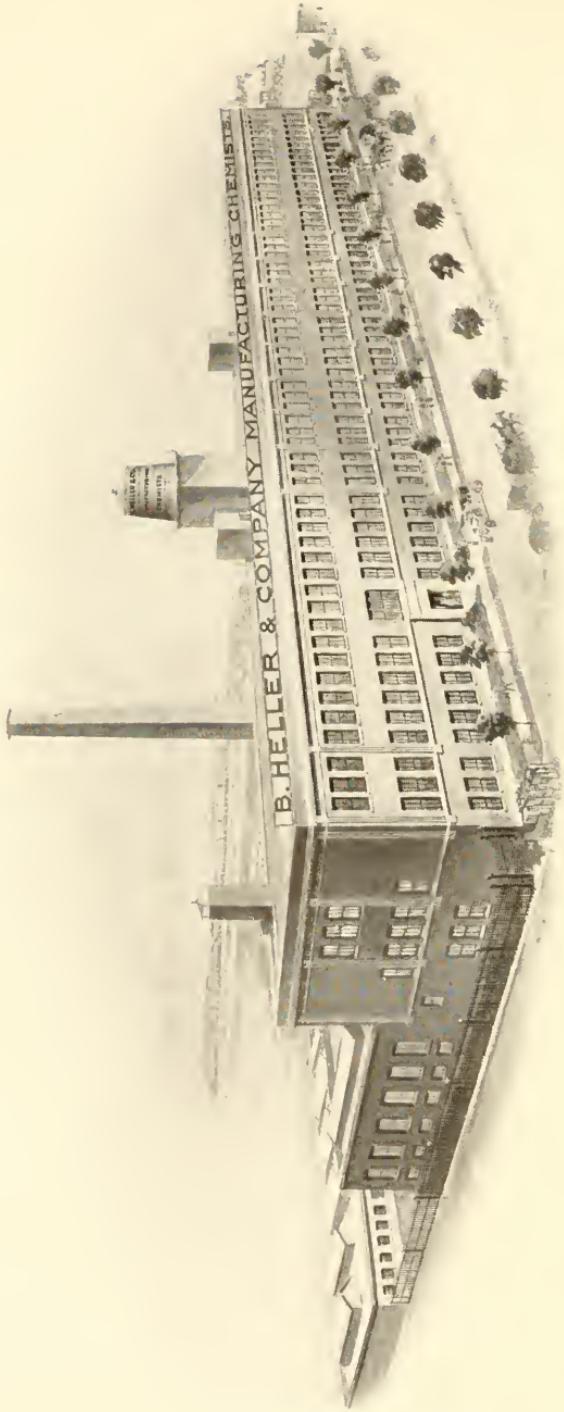


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HELLER'S GUIDE FOR ICE-CREAM MAKERS

— SIXTH EDITION —

Price \$5.00

Presenting in brief concise form the most advanced ideas and the most efficient methods in ice cream making.

To use the methods and the materials advocated herein insures the highest degree of success in the manufacture of ice cream.



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B. HELLER & CO.
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1918

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INTRODUCTION



ICE CREAM was invented by an enterprising man named Florin, a native of the city of Naples, Italy, almost one hundred and fifty years ago. Today it is still made and sold in Florin's Cafe by his descendants.

In this country ice cream was introduced during the Colonial period and since those early days has grown more and more popular until at the present time it is made and sold wherever civilization reaches. It was not, however, until about 1850 that its manufacture and marketing on a large scale was attempted. The pioneer in this field, the wholesaling of ice cream, was Jacob Fussell who established factories in several of the large eastern cities and gradually built up an enormous business. Today it is estimated that the annual sales of ice cream total the stupendous sum of \$150,000,000 annually.

It is undoubtedly true that at no time in the history of the ice cream industry has it occupied the position of importance which it does today and the ice cream manufacturer who keeps abreast of modern tendencies has a fertile field where the rewards are worthy of his best efforts.

This, our sixth and most complete edition of HELLER'S GUIDE FOR ICE-CREAM MAKERS is intended to be not only a Guide for the beginner but an every day assistant to the expert and experienced ice-cream maker. We believe it to be the most complete reference book of its kind, and the large number of formulas (larger than found in most any other book,) may be used with every confidence.

We hope that our efforts to produce a work that would be of real service to the ice-cream industry have not been spent in vain.

B. HELLER & CO.

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ALBERT HELLER

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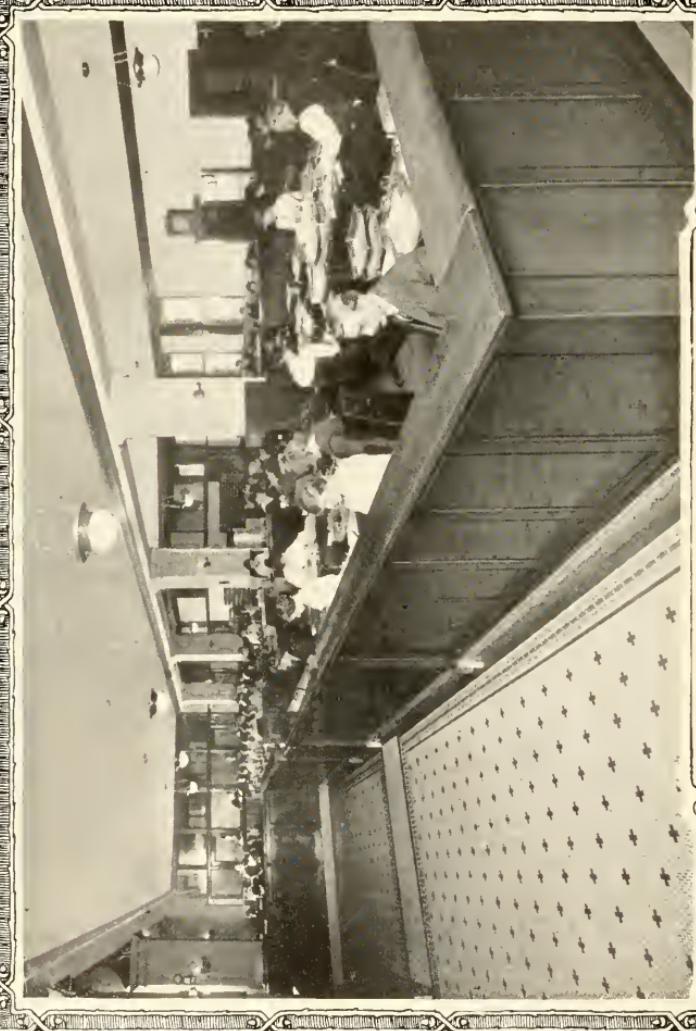




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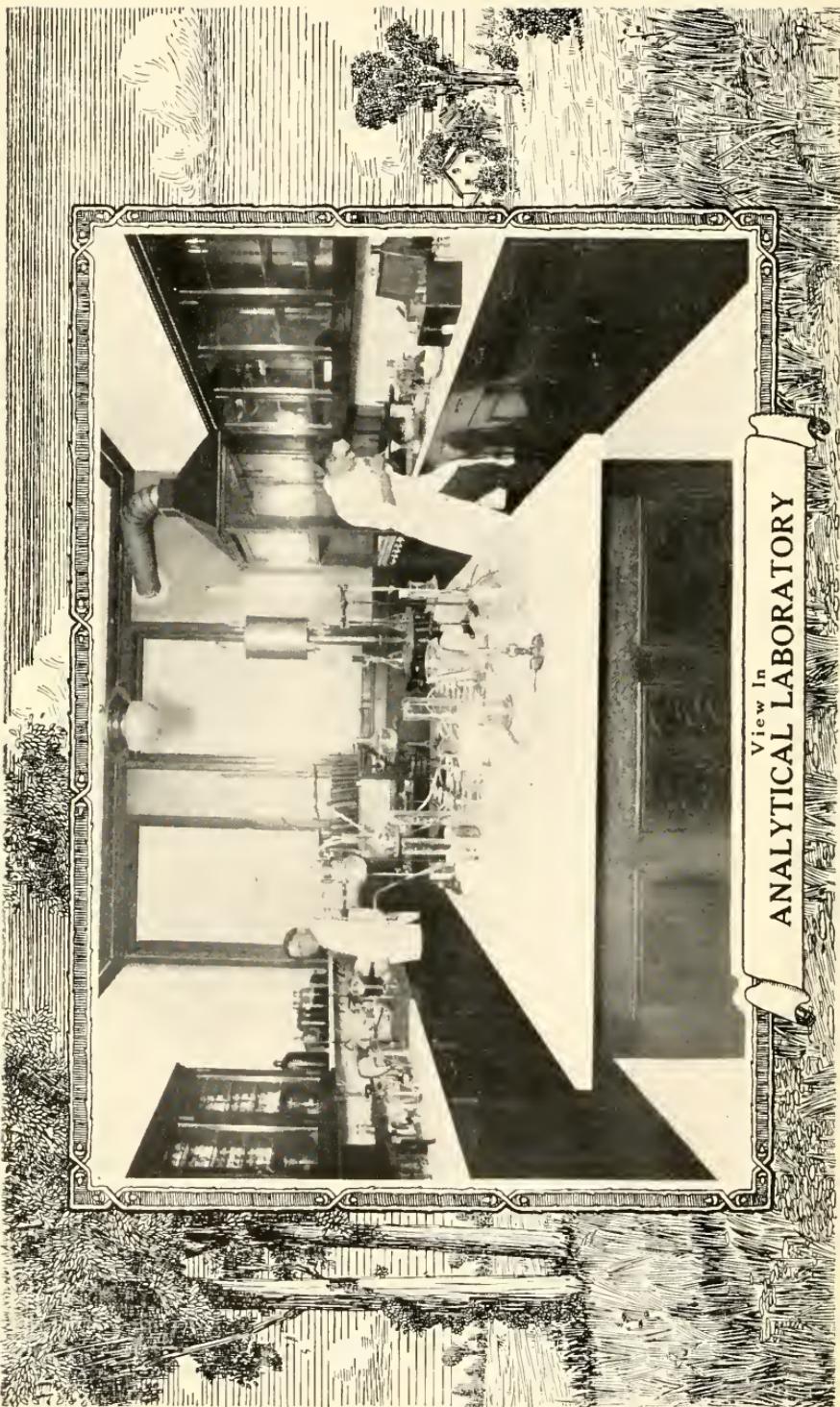
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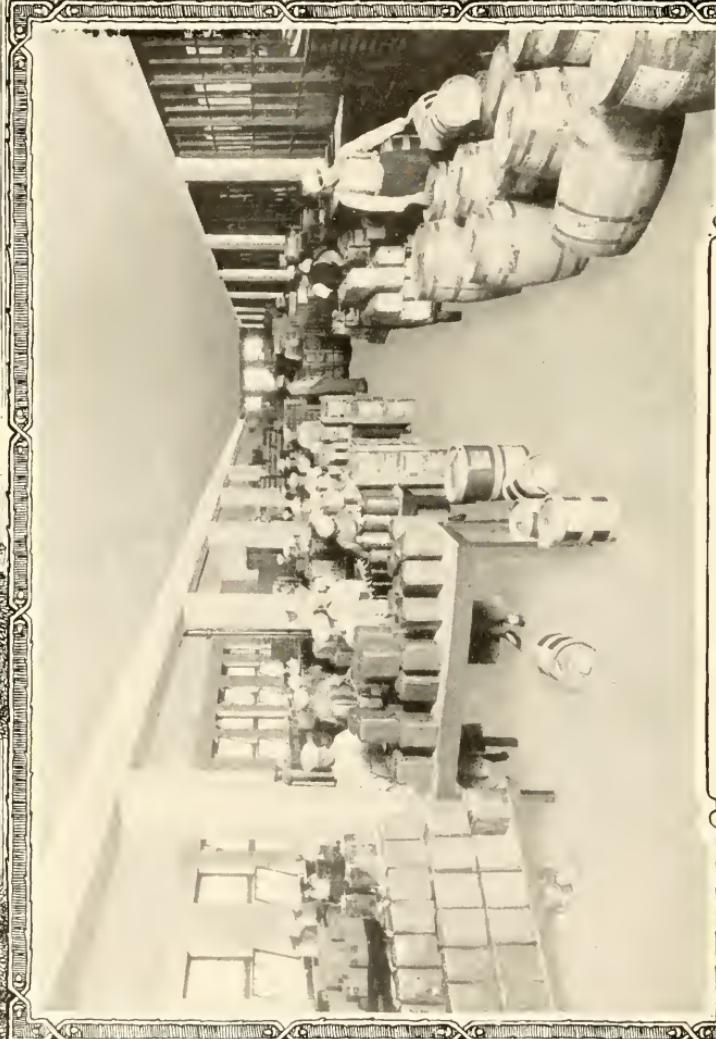
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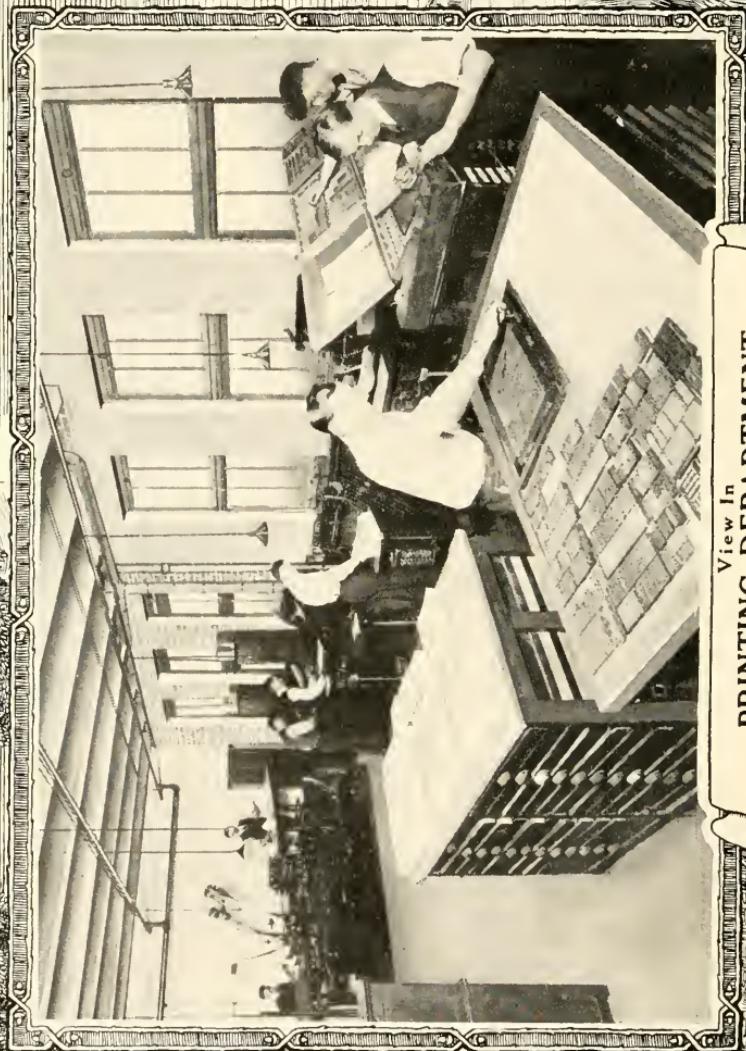
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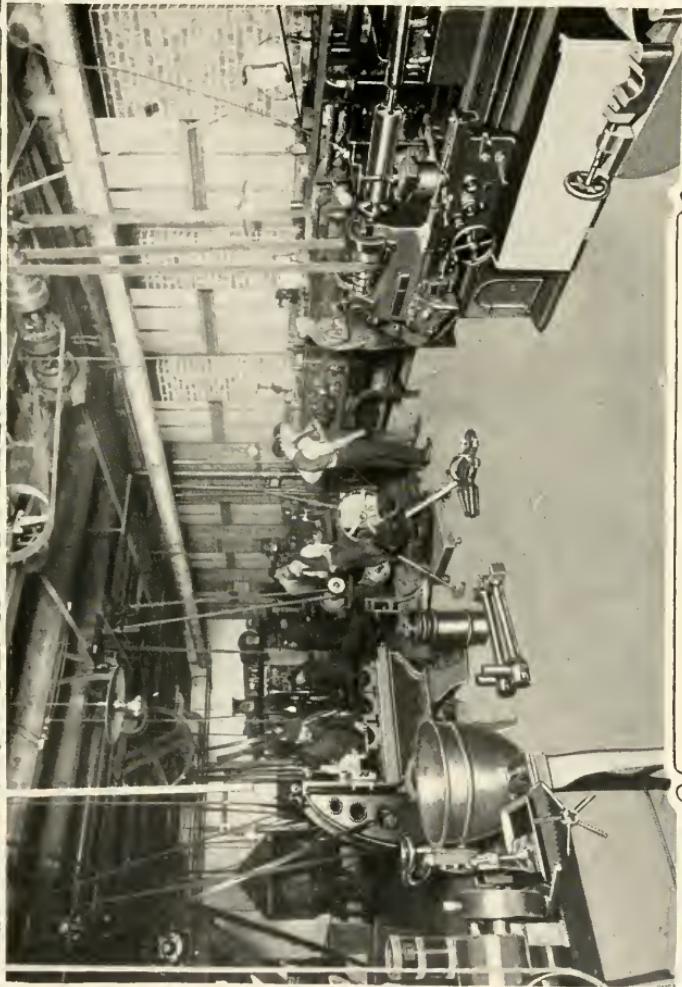
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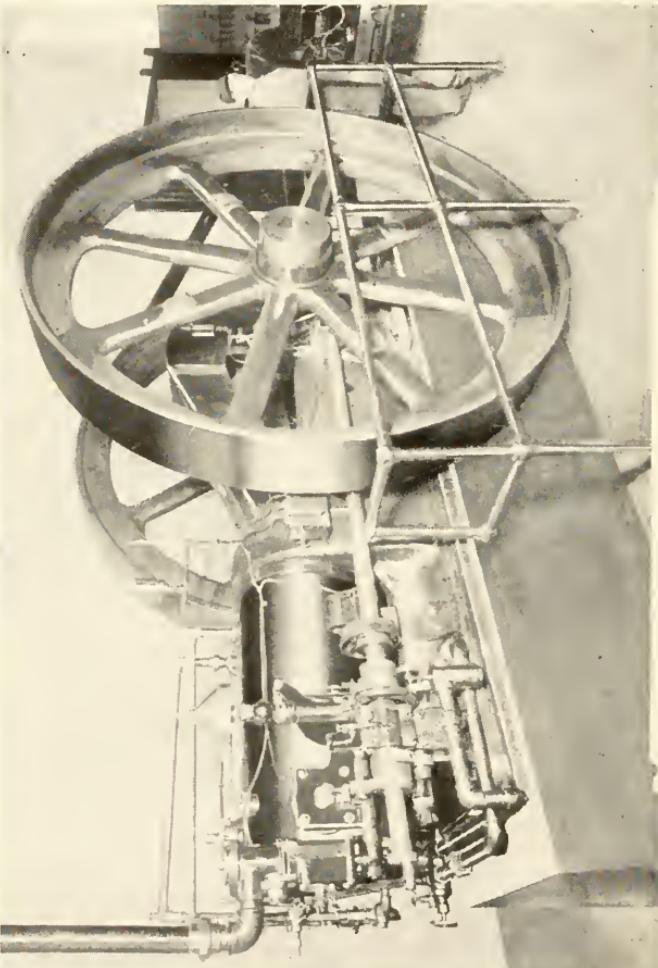


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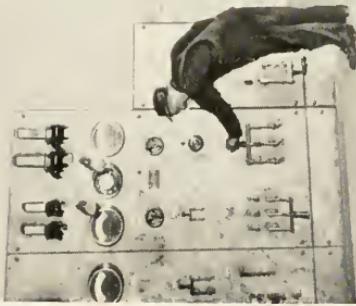
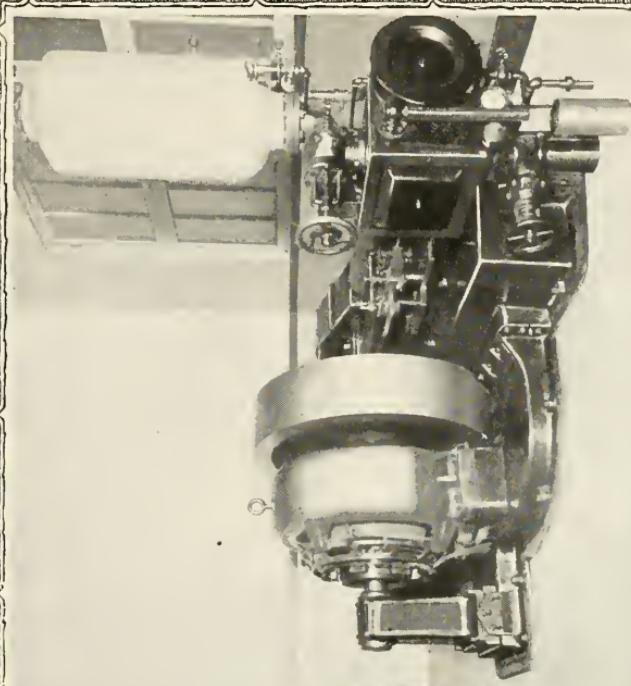
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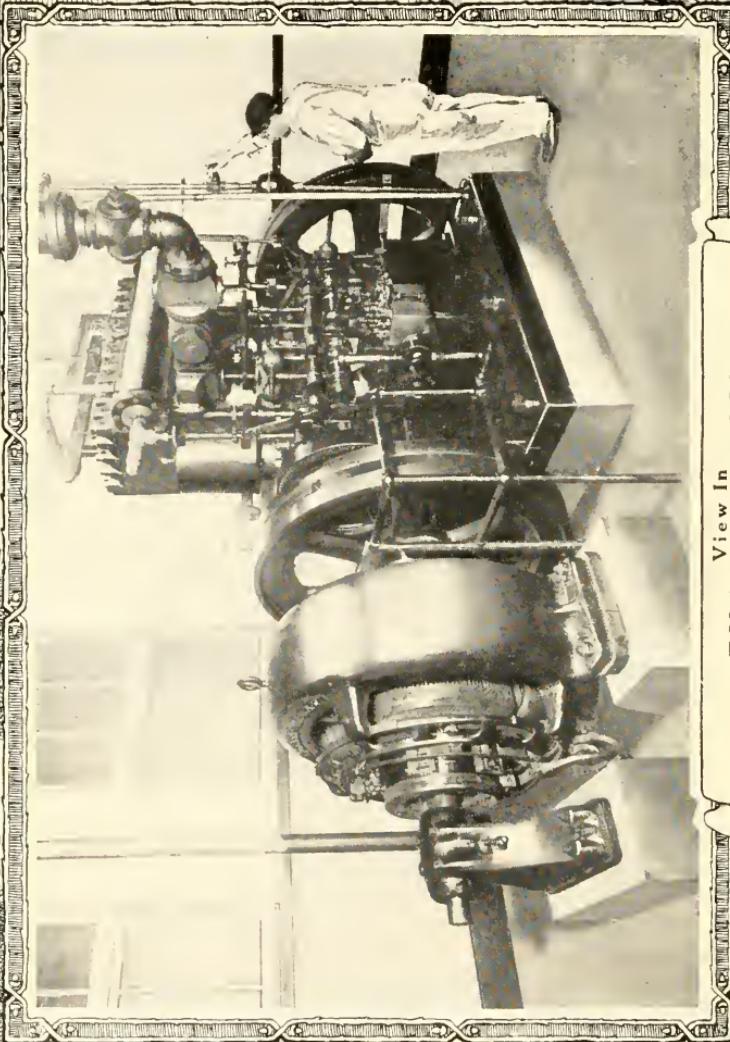
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CLASSIFICATION OF ICE CREAM

The United States National Pure Food Law classifies ice cream as follows:

1. Ice cream is a frozen product, made from cream and sugar, with or without natural flavoring and it contains not less than 14% of milk fat.
2. Fruit ice cream is a frozen product, made from cream, sugar, and sound, mature, clean fruits, and contains not less than 12% of milk fat.
3. Nut ice cream is a frozen product, made from cream, sugar, and sound, non-rancid nuts, and contains not less than 12% of milk fat.

Generally speaking, ice cream is divided into two general classes; first, the plain (raw) ice cream and second the French ice cream (cooked custard). The plain ice cream is frequently known as Philadelphia Ice Cream and, when eggs are added, as New York Ice Cream.

The National Pure Food Law relative to ice cream applies only to interstate shipments, and not to shipments made within the ice cream maker's own state. The local manufacturer therefore, should determine the standard required by the Pure Food Laws of his own state. As a general rule, however, ice cream may be made of any percentage of butter fat providing it is properly labeled.

IMPORTANT NOTICE:—As the percentage of Milk Fat in the finished Ice Cream is determined as percent by weight, we have, in each formula, where a definite milk-fat percentage is stated, given the quantities, first, by weight and then the measure equivalent to this weight, as near as practical on the manufacturing scale.

STANDARD ICE CREAM

14% Butter Fat



VANILLA ICE CREAM

14% Butter Fat

(10 Gallons)

Made With MELOINE and GELATINE

3 1bs. 20% Cream or about $3\frac{3}{4}$ gallons
 9 lbs. 8% Condensed Milk or about 1 gallon
 2 lbs. 4% Milk or about 1 quart
 7 lbs. Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST — Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanilla Flavoring as required.

SEVENTH:—Allow the mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

IMPORTANT:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

VANILLA ICE CREAM

12% Butter Fat

10 Gallons

Made With MELOINE and GELATINE

**25 lbs. 20% Cream or about 3 gallons
11 lbs. 8% Condensed Milk or about 1½ gallons
6½ lbs. 4% Milk or about 3 quarts
7 lbs. Granulated Sugar
3 to 4 ounces Gelatine
1 ounce Meloine
½ to 1 teaspoonful Table Salt
Vanilla Flavoring as required**

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on the flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring the Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir the mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanilla Flavoring.

SEVENTH:—Allow the mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

VANILLA ICE CREAM***10% Butter Fat*****(10 Gallons)****(Made With MELOINE and GELATINE)**

18 lbs. 20% Cream or about $2\frac{1}{4}$ gallons
11 $\frac{1}{2}$ lbs. 8% Condensed Milk or about $1\frac{1}{4}$ gallons
13 lbs. 4% Milk or about $1\frac{1}{2}$ gallons
7 lbs. Granulated Sugar
4 to 5 ounces Gelatine
1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one quart of cold water
Melt in a double-boiler or hot-water bath. (You are liable to scorch
the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the
Milk thoroughly while pouring the Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine
added, to the Cream and Condensed Milk. Stir mix thoroughly
while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together.
Pour this mixture of Sugar, Meloine and Salt slowly into the batch
while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving
Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanilla Flavoring.

SEVENTH:—Allow the mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use
either Snow or Vegetable Gum.

VANILLA ICE CREAM

8% Butter Fat

(10 Gallons)

(Made With MELOINE and GELATINE)

10½ lbs. 20% Cream or about 1¼ gallons
18½ lbs. 8% Condensed Milk or about 2 gallons
15 lbs. 4% Milk or about 1¾ gallons
.7 lbs. Granulated Sugar
5 to 6 ounces Gelatine
1 ounce Meloine
½ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one quart of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanilla Flavoring.

SEVENTH:—Allow the mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

VANILLA ICE CREAM**6% Butter Fat****(10 Gallons)****(Made With MELOINE and GELATINE)**

4½ lbs. 20% Cream or about $\frac{1}{2}$ -gallon
18½ lbs. 8% Condensed Milk or about 2 gallons
21½ lbs. 4% Milk or about 2½ gallons
7 lbs. Granulated Sugar
5 to 6 ounces Gelatine
1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one quart of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while mixing.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add the Vanilla Flavoring.

SEVENTH:—Allow the mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

MELOINE

MELOINE is frequently referred to as the "Great Ice Cream Improver." It is probably used today to a greater extent than any other ice cream improver and this is especially true when reference is had to those manufacturers who have the reputation of making the very best grades of ice cream.

MELOINE tends to increase yield and produces firmer or better "bodied" ice cream, with a smoother and more even texture.

MELOINE is used cold; no boiling or heating is necessary. It is economical and the improvement which it makes is so decided that ice cream manufacturers find MELOINE a wonderful trade winner.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

MELOINE is prepared so as to produce a more uniform distribution of the milk solids. This insures a smooth and velvety ice cream with an extra degree of firmness

In the following formulas we have, to a large extent, recommended the use of MELOINE because we believe every ice cream maker who receives a copy of this Guide is anxious to produce the finest quality of ice cream at the least cost. MELOINE will enable you to do this. It stands alone as the "so different" ice cream improver.

VANILLA ICE CREAM

14% Butter Fat

(10 Gallons)

(Made With MELOINE)

31 lbs. 20% Cream or about $3\frac{3}{4}$ gallons
9 $\frac{1}{4}$ lbs. 8% Condensed Milk or about 1 gallon
2 $\frac{1}{4}$ lbs. 4% Milk or about 1 quart
7 lbs. Granulated Sugar
1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix together Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding mixture of Sugar, Meloine and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—Allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANILLA ICE CREAM***12% Butter Fat*****(10 Gallons)****(Made With MELOINE)**

25 lbs. 20% Cream or about 3 gallons
 9 lbs. 8% Condensed Milk or about 1 gallon
 $8\frac{1}{2}$ lbs. 4% Milk or about 1 gallon
 7 lbs. Granulated Sugar
 1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.**SECOND:**—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.**FIFTH:**—Allow the mix to stand until it becomes thick.**SIXTH:**—Then pour through strainer and freeze.**VANILLA ICE CREAM*****10% Butter Fat*****(10 Gallons)****(Made With MELOINE)**

17 lbs. 20% Cream or about 2 gallons
 $13\frac{1}{2}$ lbs. 8% Condensed Milk or about $1\frac{1}{2}$ gallons
 12 lbs. 4% Milk or about $1\frac{1}{2}$ gallons
 7 lbs. Granulated Sugar
 1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.**SECOND:**—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.**FIFTH:**—Allow the mix to stand until it becomes thick.**SIXTH:**—Then pour through strainer and freeze.

VANILLA ICE CREAM*6% Butter Fat*

(10 Gallons)

(Made With MELOINE)

10½ lbs. 20% Cream or about 1¼ gallons
 16 lbs. 8% Condensed Milk or about 1¾ gallons
 17 lbs. 4% Milk or about 2 gallons
 7 lbs. Granulated Sugar
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—Allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANILLA ICE CREAM*6% Butter Fat*

(10 Gallons)

(Made With MELOINE)

4½ lbs. 20% Cream or about ½-gallon
 18½ lbs. 8% Condensed Milk or about 2 gallons
 21½ lbs. 4% Milk or about 2½ gallons
 7 lbs. Granulated Sugar
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—Allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

SNOW

For many years SNOW has been recognized as a particularly effective agent in the making of ice cream, and manufacturers are highly enthusiastic over this product as its use is an aid in bringing their ice cream into even still greater popularity.

The use of SNOW tends to prevent the formation of icy crystals and the large shippers find SNOW almost invaluable because of its tendency to produce a very firm "body" which will "stand up" under most ordinary conditions.

SNOW has the property to thicken milk and cream and to cause it to beat up more readily. It helps to improve the finished product and aids it in retaining its velvety firmness. In ice cream that is used for fountain purposes SNOW is especially desirable and in sherbets is well nigh indispensable.

SNOW may be used alone or with Gelatine. Under average conditions Gelatine is not necessary.

SNOW is a purely vegetable product, is economical, always uniform and extremely easy to use. It does not require heating, mixes readily with the batch, keeps well and is always ready to use without fuss or bother whenever you need it.

We guarantee SNOW to comply with the Pure Food Law.

VANILLA ICE CREAM

14% Butter Fat

(10 Gallons)

(Made With SNOW)

31½ lbs. 20% Cream or about 3¾ gallons
9¼ lbs. 8% Condensed Milk or about 1 gallon
2¼ lbs. 4% Milk or about 1 quart
7 lbs. Granulated Sugar
4 to 6 ounces Snow
½ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix together Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANILLA ICE CREAM*12% Butter Fat**(10 Gallons)**(Made With SNOW)*

25 lbs. 20% Cream or about 3 gallons
 11 $\frac{1}{4}$ lbs. 8% Condensed Milk or about 1 $\frac{1}{4}$ gallons
 6 $\frac{3}{4}$ lbs. 4% Milk or about 3 quarts
 7 lbs. Granulated Sugar
 4 to 6 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANILLA ICE CREAM*10% Butter Fat**(10 Gallons)**(Made With SNOW)*

18 lbs. 20% Cream or about 2 $\frac{1}{4}$ gallons
 11 $\frac{1}{2}$ lbs. 8% Condensed Milk or about 1 $\frac{1}{4}$ gallons
 13 lbs. 4% Milk or about 1 $\frac{1}{2}$ gallons
 7 lbs. Granulated Sugar
 4 to 6 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANILLA ICE CREAM

*8% Butter Fat
(10 Gallons)
(Made With SNOW)*

10½ lbs. 20% Cream or about 1¼ gallons
16 lbs. 8% Condensed Milk or about 1¾ gallons
16½ lbs. 4% Milk or about 2 gallons
7 lbs. Granulated Sugar
4 to 6 ounces Snow
½ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANILLA ICE CREAM

*6% Butter Fat
(10 Gallons)
(Made With SNOW)*

4½ lbs. 20% Cream or about ½-gallon
18½ lbs. 8% Condensed Milk or about 2 gallons
21½ lbs. 4% Milk or about 2½ gallons
7 lbs. Granulated Sugar
4 to 6 ounces Snow
½ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix together the Cream, Milk and Condensed Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

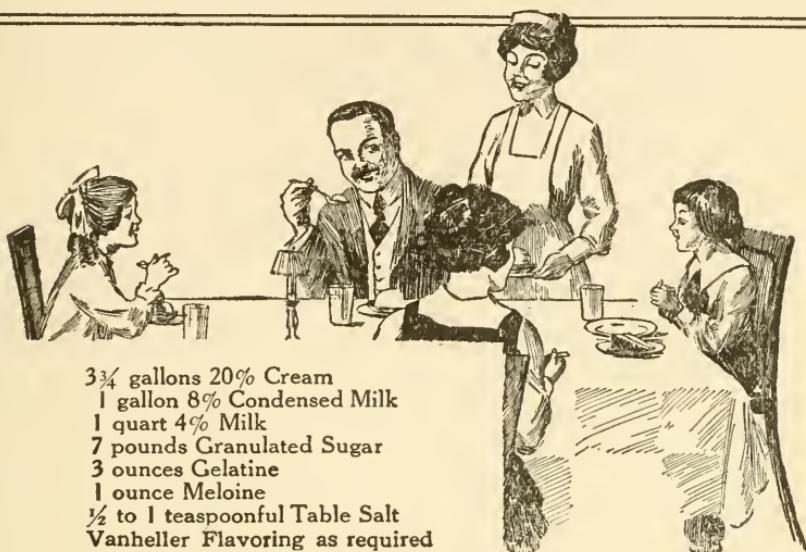
THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

VANHELLER ICE CREAM



3 $\frac{3}{4}$ gallons 20% Cream
 1 gallon 8% Condensed Milk
 1 quart 4% Milk
 7 pounds Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanheller Flavoring as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double boiler or hot water bath. (You are liable to scorch the Gelatine if placed on flame direct.

THIRD:—Add the melted Gelatine to the Milk. Agitate the milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanheller Flavoring as required.

SEVENTH:—Allow the mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

If desired, a little Yellow Liquid Food Color may be added to improve the shade.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

IMPORTANT:—If Pure Food Gelatine can not be obtained it is advisable to use either Snow or Vegetable Gum.

IMPORTANT:—When using Imitation Flavor, the Ice Cream should be labeled "Artificially Flavored."

WALDORF ICE CREAM

18 % Butter Fat with Eggs



35½ lbs. 25% Cream or about 4¼ gallons
 6¾ lbs. 8% Condensed Milk or about ¾-gallon
 2 pounds Eggs or about 1½ dozen
 7 pounds Granulated Sugar
 ½-pound Blanched Almonds
 3 ounces Gelatine
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 ¼-ounce Lemon Extract
 Few drops Bitter Almond Extract
 Vanilla Flavoring as required

FIRST:—Mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

SECOND:—Add the melted Gelatine to the Cream. Agitate the Cream thoroughly while pouring Gelatine in slowly.

THIRD:—Grate the rind of the Lemon and mix with a little of the Sugar; dissolve this in a part of the Condensed Milk and strain into the Cream. Then add the balance of the Condensed Milk to the Cream and mix thoroughly.

FOURTH:—Beat the Eggs (Yolks and Whites) to a stiff froth.

FIFTH:—Add the beaten Eggs to 1 gallon of Cream (stirring thoroughly). Heat this mixture to 160 degrees Fahrenheit and hold at that temperature until it begins to thicken (stirring continually). As soon as it begins to thicken remove from stove at once or it may curdle.

SIXTH:—Cool this heated mixture of Cream and Eggs, then add to balance of mix.

SEVENTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

EIGHTH:—Add $\frac{1}{4}$ -ounce Lemon Extract, a few drops Bitter Almond Extract and Vanilla Flavoring as required.

NINTH:—Allow mix to stand until it thickens.

TENTH:—Take $\frac{1}{2}$ -lb. Blanched Almonds and chop very fine.

ELEVENTH:—After mix has thickened pour through strainer and freeze. When freezing is nearly finished add the chopped Almonds; then finish freezing.

IMPORTANT:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

WALDORF ICE CREAM

(10 Gallons)

Formula No. 2

3 $\frac{3}{4}$ gallons 20% Cream
1 gallon 8% Condensed Milk
1 quart 4% Milk
7 pounds Granulated Sugar
1 dozen Eggs
1 ounce Meloine
$\frac{1}{2}$ to 1 teaspoonful Table Salt
$\frac{1}{4}$ ounce Bitter Almond Extract
Vanheller Flavoring as required

FIRST:—Mix $2\frac{3}{4}$ gallons of the Cream, the Condensed Milk and Milk together.

SECOND:—Beat the Egg Yolks and Whites separately.

THIRD:—Add the beaten Eggs to 1 gallon of Cream (stirring thoroughly). Heat this mixture to 160 degrees Fahrenheit and hold at that temperature until it begins to thicken (stirring continually). As soon as it begins to thicken remove from stove at once, or it may curdle.

FOURTH:—Cool this heated mixture of Cream and Eggs; then add to balance of mix.

FIFTH:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Add $\frac{1}{4}$ -ounce Bitter Almond Extract and Vanheller Flavoring as required.

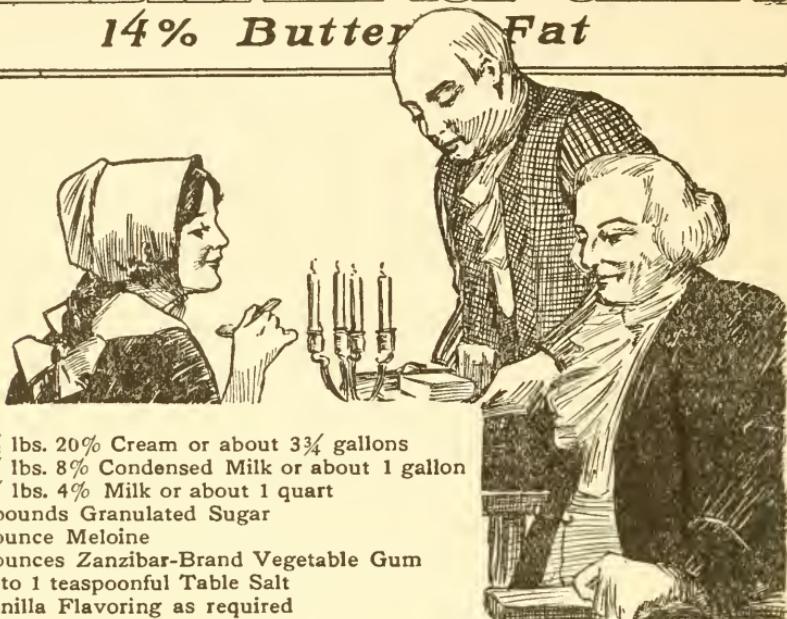
SEVENTH:—Allow mix to stand until it thickens.

EIGHTH:—Then pour through strainer and freeze.

NOTE:—When using Imitation Flavoring, the Ice Cream should be labeled "Artificially Flavored."

PHILADELPHIA ICE CREAM

14% Butter Fat



3½ lbs. 20% Cream or about 3¾ gallons
 9¼ lbs. 8% Condensed Milk or about 1 gallon
 2¼ lbs. 4% Milk or about 1 quart
 7 pounds Granulated Sugar
 1 ounce Meloine
 3 ounces Zanzibar-Brand Vegetable Gum
 ½ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix together the Cream, Condensed Milk and Milk.

SECOND:—Mix Sugar, Meloine, Zanzibar-Brand Vegetable Gum and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch thoroughly while slowly adding the mixture of Sugar, Meloine, Vegetable Gum and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring as required.

FIFTH:—Allow the mix to stand until it thickens.

SIXTH:—Then pour through strainer and freeze.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

PHILADELPHIA SPECIAL ICE CREAM

(USE ABOVE FORMULA)

FIRST:—Whip thoroughly 1 gallon of the Cream and set aside.

SECOND:—Make remainder of mix as per above formula.

THIRD:—When mix is nearly frozen, add the Whipped Cream and finish freezing.

The addition of the Whipped Cream will cause the texture of the finished ice cream to be delightfully delicate. For the better class of trade, Philadelphia Special Ice Cream is recommended.

DELMONICO ICE CREAM

20% Butter Fat with Eggs



40 lbs. 25% Cream or about 5 gallons
 2 lbs. Eggs or about 1½ dozen
 7 pounds Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required

FIRST:—Mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

SECOND:—Add melted Gelatine to 4 gallons of the Cream. Agitate the Cream thoroughly while pouring Gelatine in slowly.

THIRD:—Separate Egg-Yolks from Whites. Beat Yolks well.

FOURTH:—Add the beaten Egg-Yolks to 1 gallon of the Cream (stirring thoroughly). Heat this mixture to 160 degrees Fahrenheit and hold at that temperature until it begins to thicken (stirring continually). As soon as it begins to thicken remove from fire at once or it may curdle. Cool this heated mixture of Cream and Egg-Yolks; then add to balance of mix.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously. Strain and let stand until it becomes thick.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanilla Flavoring and freeze.

IMPORTANT:—The above formula should make ten gallons of finished Ice Cream.

NOTE:—Delmonico Ice Cream may also be made with a much lower percentage of butter-fat, if desired.

NEW YORK ICE CREAM

14% Butter Fat with Eggs

34 lbs. 20% Cream or about 4 gallons
 9 lbs. 8% Condensed Milk or about 1 gallon
 3½ lbs. Eggs or about 3 dozen
 7 pounds Granulated Sugar
 3 ounces Gelatine and 1 ounce Meloine
 Vanilla Flavoring as required

FIRST:—Mix 3 gallons of the Cream and Condensed Milk together.

SECOND:—Separate Yolks from Whites of Eggs; beat Yolks to a froth.

THIRD:—Add beaten Egg-Yolks to 1 gal. of the Cream (stirring thoroughly). Heat this mixture to 160° Fah. and hold at that temperature until it begins to thicken (stirring continually). As soon as it begins to thicken remove from stove at once, or it may curdle. Cool heated mixture of Cream and Egg Yolks; then add to balance of mix.

FOURTH:—Mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

FIFTH:—Add melted Gelatine to Cream Mix. Agitate thoroughly while adding.

SIXTH:—Mix the Sugar and Meloine in a dry can or dish. Pour this mixture slowly into batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SEVENTH:—Add Vanilla Flavoring.

EIGHTH:—Allow mix to stand until it becomes thick.

NINTH:—Then pour through strainer and freeze.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

NEW YORK BRICK ICE CREAM

(10 Gallons)

3½ gallons 20% Cream
1 gallon 8% Condensed Milk
½ gallon 4% Milk
7 pounds Granulated Sugar
2 dozen Eggs
3 ounces Gelatine
1 ounce Meloine
½ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Separate the Yolks from the Whites of the Eggs. Beat the Yolks thoroughly.

THIRD:—Add the beaten Egg Yolks to the Milk, put in double boiler and scald at a temperature of about 160 degrees Fahrenheit for 15 minutes, stirring constantly. (Do not allow mixture to boil as it will curdle.) Then remove mixture and set in ice-box to cool.

FOURTH:—Mix the Gelatine in one pint of cold water. Melt in a double boiler or hot water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

FIFTH:—Add the melted Gelatine to the Cream and Condensed Milk. Agitate the mix thoroughly while pouring Gelatine in slowly.

SIXTH:—Then add the Milk and Egg mixture to the batch.

SEVENTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

EIGHTH:—Add Vanilla Flavoring.

NINTH:—Allow mix to stand until it becomes thick.

TENTH:—Then pour through strainer and freeze.

ELEVENTH:—Fill "slab brick" moulds with the frozen cream. Cover top of Cream with wax paper to prevent it from sticking to the cover. Then pack the filled moulds in ice and salt so that the cream will harden and stand handling and wrapping. Usually one to two hours are required for the Ice Cream to harden sufficiently.

TWELFTH:—When the Ice Cream is properly hardened, remove moulds from ice pack, dip them in cold water and turn out the Ice Cream on slabs covered with wax paper. Cut the Ice Cream into one quart bricks and wrap separately in wax paper. Pack bricks in cross layers in tanks or any convenient packers.

NOTE:—If Pure Food Gelatine can not be obtained it is advisable to use either Snow or Vegetable Gum.

FRENCH COOKED ICE CREAM (10 Gallons)

4 gallons 20% Cream
3 dozen Eggs
10 pounds Granulated Sugar
8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Separate the Egg-Yolks from the Whites, add 5 pounds Granulated Sugar to the Yolks and beat until the mixture is smooth.

SECOND:—Then beat the Whites of the Eggs to a stiff froth and mix with the Yolks and Sugar.

THIRD:—Add the Egg and Sugar mixture to 1 gallon of Cream and stir thoroughly. Heat this mixture to 160 degrees Fahrenheit and hold at that temperature until it begins to thicken (stirring continually). As soon as it begins to thicken remove from stove at once, or it may curdle. Cool this heated mixture of Eggs, Sugar and Cream; then add to balance of mix.

FOURTH:—Take the remaining 5 pounds of Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry can or dish.

FIFTH:—Add the mixture of Sugar, Snow and Salt slowly to the mix, stirring continuously for about five minutes.

SIXTH:—Then add Vanilla Flavoring.

SEVENTH:—It is well to let mix stand awhile until it becomes thick.

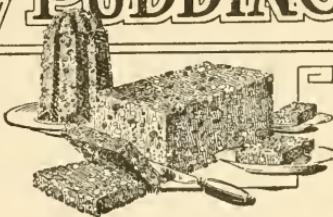
EIGHTH:—Then pour through strainer and freeze.

NOTE:—The above Formula makes an extremely rich French Cooked Ice Cream and if one desires, satisfactory results can be obtained by using 1 dozen less eggs than quantity stated. Should the quantity of eggs used be reduced the sugar should also be reduced accordingly, or 1 pound for every one-half dozen eggs.

NESSELRODE PUDDING

(10 Gallons)

- 4 gallons French Cooked Cream
- $\frac{1}{2}$ -pint Chestnuts
- 2 pounds Chopped Candied Cherries
- 2 pounds Seedless Raisins
- $\frac{1}{4}$ -pound Citron
- $\frac{1}{4}$ -pound Crystallized Ginger
- 2 pounds English Walnut Meats
- 2 pounds Blanched Almonds
- 2 pounds Hazelnut Meats
- 1 ounce Imitation Maraschino Flavoring
- Carameline as required



FIRST:—Take 4 gallons of the French Cooked Ice Cream mix (see preceding formula), add sufficient Carameline to produce a nice light brown tint and partly freeze.

SECOND:—Take $\frac{1}{2}$ -pint large Chestnuts and boil in water until tender. Remove shells and outer skins; then press through colander.

THIRD:—Take 2 pounds Candied Cherries, 2 pounds Seedless Raisins, $\frac{1}{4}$ -pound Citron, $\frac{1}{4}$ -pound Crystallized Ginger and chop fine; then add sufficient water to cover fruits and boil very slowly until the fruits are tender.

FOURTH:—Grind the English Walnut Meats, the Hazelnut Meats and the Blanched Almonds in a grinder using fine plate. If one has no grinder the Nut Meats can be put in a wooden chopping bowl and chopped fine.

FIFTH:—Add the ground Nut Meats to the cooked Fruits and mix thoroughly together.

SIXTH:—Then add 1 ounce Imitation Maraschino Flavoring.

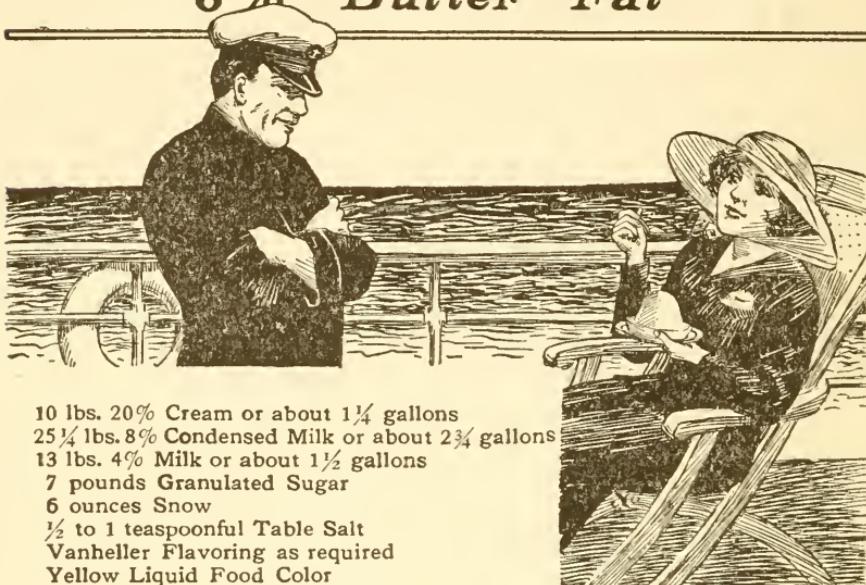
SEVENTH:—Now add the Fruit-and-Nut mixture to the partly frozen mix and run the freezer until the Fruits and Nuts are uniformly mixed with the Cream.

Nesselrode Pudding should be frozen very hard. It is sometimes put up in lined brick moulds and makes an excellent appearing frozen delicacy when cut into one quart bricks.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

MILWAUKEE BOAT ICE CREAM

8% Butter Fat



10 lbs. 20% Cream or about 1¼ gallons
 25 ¼ lbs. 8% Condensed Milk or about 2¾ gallons
 13 lbs. 4% Milk or about 1½ gallons
 7 pounds Granulated Sugar
 6 ounces Snow
 ½ to 1 teaspoonful Table Salt
 Vanheller Flavoring as required
 Yellow Liquid Food Color

FIRST:—Mix together the Cream, Condensed Milk and Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanheller Flavoring and Yellow Liquid Food Color.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

MILWAUKEE BOAT ICE CREAM

(With Other Flavorings and Extracts)

If special flavorings are wanted, such as Strawberry, Peach, Lemon, Orange, etc., make the plain Vanheller mix as directed above and add the proper amount of color and extract or flavoring. (See Flavoring Extract and Color pages in back of book.)

PICNIC ICE CREAM

5% Butter Fat



20 $\frac{3}{4}$ lbs. 8% Condensed Milk or about 2 $\frac{1}{4}$ gallons
 23 $\frac{1}{2}$ lbs. 4% Milk or about 2 $\frac{3}{4}$ gallons
 7 pounds Granulated Sugar
 8 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required.

FIRST:—Mix together the Condensed Milk and Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

PICNIC ICE CREAM

(With Other Flavorings and Extracts)

It is very often desirable to have several kinds of Picnic Ice Cream, such as Strawberry, Pineapple, Lemon, Peach, etc. They may be readily manufactured by making the plain Vanilla mix, as per above formula, and adding to it sufficient of the desired flavoring and color. (For list of flavorings and colors see pages in back of this book.)

CHOCOLATE ICE CREAM

16 % Butter Fat

32 lbs. 25% Cream or about $3\frac{3}{4}$ gallons
 11 lbs. 8% Condensed Milk or about $1\frac{1}{4}$ gallons
 3 pints Water
 8 pounds Granulated Sugar
 ★1 pound Bitter Chocolate
 3 ounces Gelatine
 1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt.
 $\frac{1}{4}$ -ounce Cinnamon Extract
 Vanilla Flavoring as required

FIRST:—Mix together the Cream and Condensed Milk.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Cream and Condensed Milk. Agitate the mix thoroughly while pouring Gelatine in slowly.

FOURTH:—Mix 7 pounds of the Sugar, the Meloine and the Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

FIFTH:—Add Vanilla Flavoring as required and set mix aside until it becomes thick.

SIXTH:—Take 1 lb. Bitter Chocolate and shave into fine shreds.

SEVENTH:—Take 1 pint Water and let it come to a boil; then add the shredded Chocolate and stir thoroughly until a thick paste consistency is formed. Now add the remaining 1 pound of Sugar and stir until the batch works down smooth. Then add the other 1 pint of Water and heat mixture until it simmers, stirring constantly.

EIGHTH:—Remove Chocolate mixture from fire and set in ice-box until cold.

NINTH:—When the Chocolate Syrup is thoroughly chilled, add $\frac{1}{4}$ -ounce Cinnamon Extract, mixing it in well.

TENTH:—Then add the Chocolate Syrup to the batch.

ELEVENTH:—Pour mix through strainer and freeze.

★Cocoa is frequently used in place of Chocolate. Refer to index for directions on how to make Cocoa Syrup.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

IMPORTANT:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

CHOCOLATE ICE CREAM MADE WITH COCOA

(10 Gallons)

Formula No. 2

3½ gallons 20% Cream
1 gallon 8% Condensed Milk
1 quart 4% Milk
1 to 1½ pounds Powdered Cocoa
8 pounds Granulated Sugar
3 ounces Gelatine
1 ounce Meloine
½ to 1 teaspoonful Table Salt
¼-ounce Cinnamon Extract
Vanilla Flavoring as required

FIRST:—Mix together the Cream and Condensed Milk.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix 6 pounds of the Sugar, the Meloine and the Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Add Vanilla Flavoring as required and set mix aside until it becomes thick.

SEVENTH:—Take the remaining 2 pounds of Granulated Sugar, add 1 to 1½ pounds Zanzibar-Brand Cocoa and mix well; then add 1 quart water, and heat mixture to 175 degrees Fahrenheit. Hold at this temperature for about twenty minutes, stirring constantly. Be sure and do not allow the mixture to boil.

EIGHTH:—Remove the Cocoa mixture from fire and set in ice-box until cold.

NINTH:—When the Cocoa Syrup is thoroughly chilled, add ¼-ounce Cinnamon Extract, mixing it in well.

TENTH:—Then add the Cocoa Syrup to the batch.

ELEVENTH:—Pour mix through strainer and freeze.

CHOCOLATE ICE CREAM**MADE WITH COCOA****Formula No. 3**

3 gallons 20% Cream
 1 gallon 8% Condensed Milk
 1 gallon 4% Milk
 4 to 6 ounces Snow
 8 pounds Granulated Sugar
 1 to 1½ lbs. Zanzibar-Brand Cocoa
 ½ to 1 teaspoonful Table Salt
 ¼-ounce Cinnamon Extract
 Vanilla Flavoring as required

FIRST:—Mix together the Cream and Condensed Milk.

SECOND:—Mix 2 pounds of the Sugar, Cocoa and Salt thoroughly together in a dry can or dish.

THIRD:—Place 1 gallon of Milk in a container on the stove and add slowly the mixture of Sugar, Cocoa and Salt, while stirring thoroughly. Heat to 175 degrees Fahrenheit and let simmer for twenty minutes while stirring continuously.

FOURTH:—Remove from fire and set in ice-box to cool.

FIFTH:—When the Cocoa mixture is cold, add ¼ ounce Cinnamon Extract, mixing it in well.

SIXTH:—Then add the Cocoa mixture to the Cream and Condensed Milk, while stirring thoroughly.

SEVENTH:—Add Vanilla Flavoring as required.

EIGHTH:—Mix 6 pounds of Sugar and 4 to 6 ounces of Snow thoroughly together. While stirring the mix add the Sugar and Snow mixture slowly. Then let mix stand until it thickens.

NINTH:—Then pour through strainer and freeze.

COCOA SYRUP

The following makes an excellent Syrup for ice cream:

10 pounds Granulated Cane Sugar
 ¾ pound Zanzibar-Brand Cocoa
 ½ gallon Cold Water
 1 ounce Vanilla Flavoring
 ¼ ounce Cinnamon Extract

FIRST:—Mix the Sugar and Cocoa together thoroughly, dry.

SECOND:—Add sufficient Water to the mixed Sugar and Cocoa to form a smooth paste. Then add balance of Water.

THIRD:—Bring to a boil and hold at that temperature for 15 minutes, stirring well to prevent scorching.

FOURTH:—Cool to about 100° F.; add ¼-oz. Cinnamon Extract and about 1 oz. Vanilla Flavoring. Keep cool in ice-box.

NOTE:—To prevent Cocoa Syrup from separating mix a heaping teaspoonful of Cream of Tartar into a little Water and add to the Sugar before adding Cocoa; then proceed as above.

BISQUE ICE CREAM

20% Butter Fat



39½ pounds 25% Cream or about 5 gallons
 7 pounds Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 Vanilla Flavoring as required
 1 ounce Carameline
 1 pound Lady Fingers or Sponge Cake
 1 pound Macaroons

FIRST:—Mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

SECOND:—Add the melted Gelatine to the Cream. Agitate the Cream thoroughly while pouring Gelatine in slowly.

THIRD:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

FOURTH:—Then add Vanilla Flavoring and about 1 ounce of Carameline.

FIFTH:—Allow mix to stand until it becomes thick.

SIXTH:—Take the Lady Fingers or Sponge Cake and Macaroons, which should be dry and brittle, and put through a colander or grate fine.

SEVENTH:—Pour mix through strainer into freezer and just before it has finished freezing add the grated Lady Fingers or Sponge Cake and Macaroons, and then finish freezing.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

BISQUE ICE CREAM**14% Butter Fat****(10 Gallons)****Formula No. 2**

34½ lbs. 20% Cream or about 4 gallons
8¾ lbs. 8% Condensed Milk or about 1 gallon
2¼ lbs. 4% Milk or about 1 quart
7 pounds Granulated Sugar
3 ounces Gelatine
1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required
1 ounce Carameline
1 pound Lady Fingers or Sponge Cake
1 pound Macaroons

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add Vanilla Flavoring and about 1 ounce of Carameline.

SEVENTH:—Allow mix to stand until it becomes thick.

EIGHTH:—Take the Lady Fingers or Sponge Cake and Macaroons, which should be dry and brittle, and put through a colander or grate fine.

NINTH:—Pour mix through strainer into freezer and just before it has finished freezing add the grated Lady Fingers or Sponge Cake and Macaroons, and then finish freezing.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

MARASCHINO BISQUE ICE CREAM

3½ gallons 20% Cream
1 gallon 8% Condensed Milk
1 quart 4% Milk
7 pounds Granulated Sugar
3 ounces Gelatine
1 ounce Meloine
½ to 1 teaspoonful Table Salt
1 pound Maraschino Cherries
1 pound English Walnuts
1 ounce Imitation Maraschino Flavoring
1 ounce Bitter Almond Extract

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add 1 ounce Imitation Maraschino Flavoring and 1 ounce Bitter Almond Extract.

SEVENTH:—Allow mix to stand until it becomes thick.

EIGHTH:—Take 1 pound Maraschino Cherries, place in wooden chopping bowl and chop medium fine.

NINTH:—Then take 1 pound sound English Walnuts, shell and grind the Nut Meats fine.

TENTH:—Pour mix through strainer into freezer and just before it has finished freezing add the chopped Cherries and ground Nut Meats, and then finish freezing.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

CARAMEL ICE CREAM

(10 Gallons)

3½ gallons 20% Cream
1 gallon 8% Condensed Milk
1 quart 4% Milk
7 pounds Granulated Sugar
3 ozs. Gelatine and 1 oz. Meloine
Vanilla Flavoring as required
Carameline as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Add Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar and Meloine thoroughly together. Pour this mixture of Sugar and Meloine slowly into the batch while stirring continuously.

SIXTH:—Then add Carameline and a little Vanilla Flavoring.

SEVENTH:—Allow mix to stand until it becomes thick.

EIGHTH:—Then pour through strainer and freeze.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

FROZEN COTTAGE PUDDING

4 gallons Buttermilk
1 gallon 8% Condensed Milk
8 pounds Granulated Sugar
4 ounces Zanzibar-Brand Vegetable Gum
2 ounces Ice Cream Makers' Friend Flavoring
Yellow Liquid Food Color

FIRST:—Mix together the Buttermilk and Condensed Milk.

SECOND:—Mix the Sugar and Vegetable Gum thoroughly together in a dry can or dish.

THIRD:—Add the mixture of Sugar and Vegetable Gum slowly to the mix, stirring continuously for about five minutes.

FOURTH:—Add 2 ounces Ice Cream Makers' Friend Flavoring and sufficient Yellow Liquid Food Color.

FIFTH:—Then pour through strainer and freeze.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Flavored."

MARSHMALLOW ICE CREAM

(10 Gallons)

3 gallons 20% Cream
1 gallon 8% Condensed Milk
1 gallon 4% Milk
7 pounds Granulated Sugar
2 pounds Marshmallows
1 ounce Meloine
3 ounces Zanzibar-Brand Vegetable Gum
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix together the Cream, Condensed Milk and Milk

SECOND:—Mix Sugar, Meloine, Zanzibar-Brand Vegetable Gum and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine, Vegetable Gum and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring and set aside until it becomes thick.

FIFTH:—Take 2 pounds fresh Marshmallows and cut into small cubes.

SIXTH:—Pour mix through strainer into freezer and just before it has finished freezing add the Marshmallow, and then finish freezing.

MARSHMALLOW NUT ICE CREAM

(10 Gallons)

FIRST:—Make mix as per above formula for making Marshmallow Ice Cream.

SECOND:—Let mix stand to thicken.

THIRD:—Take 3 pounds sound English Walnuts. Shell the Nuts and grind the Nut Meats fine. Then cut 2 pounds fresh Marshmallows into small cubes.

FOURTH:—Freeze the mix, and just before it has finished freezing add the ground Walnut Meats and the chopped Marshmallows. Then run the freezer a few minutes more to uniformly mix the ground Nuts and chopped Marshmallows with the cream.

CHOCOLATE MARSHMALLOW ICE CREAM

(10 Gallons)

3 gallons 20% Cream
1 gallon 8% Condensed Milk
1 gallon 4% Milk
8 pounds Granulated Sugar
1 quart Water
★1 pound Bitter Chocolate
2 pounds Marshmallows
1 ounce Meloine
3 ounces Zanzibar-Brand
Vegetable Gum
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 $\frac{1}{4}$ -ounce Cinnamon Extract
Vanilla Flavoring as required

FIRST:—Mix together the Cream, Condensed Milk and Milk.

SECOND:—Mix 7 pounds of the Sugar, Meloine, Zanzibar-Brand Vegetable Gum and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine, Vegetable Gum and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring and set mix aside until it becomes thick.

FIFTH:—Take 1 pound Bitter Chocolate and shave into fine shreds.

SIXTH:—Take 1 pint Water, let it come to a boil; then add the shredded Chocolate and stir thoroughly until a thick paste consistency is formed. Now add the remaining 1 pound of Sugar and stir until the batch works down smooth. Then add the other 1 pint of Water and heat mixture until it simmers, stirring constantly.

SEVENTH:—Remove Chocolate mixture from fire and set in ice-box to cool.

EIGHTH:—Take 2 pounds fresh Marshmallows and cut into small cubes.

NINTH:—When the Chocolate Syrup is thoroughly chilled, add $\frac{1}{4}$ -ounce Cinnamon Extract, mixing it in well.

TENTH:—Then add the Chocolate Syrup to the batch.

ELEVENTH:—Pour mix through strainer into freezer and just before it has finished freezing add the Marshmallows, and then finish freezing.

★ Cocoa is frequently used in place of Chocolate. Refer to index for directions how to make Cocoa Syrup.

MAPLE MARSHMALLOW ICE CREAM

(10 Gallons)

2½ gallons 20% Cream
1½ gallons 8% Condensed Milk
1 gallon 4% Milk
7 pounds Granulated Sugar
2 pounds Marshmallows
1 ounce Meloine
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Imitation Maple Flavoring as required
Carameline as required

FIRST:—Mix together the Cream, Condensed Milk and Milk.

SECOND:—Mix Sugar, Meloine and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch thoroughly while slowly adding the mixture of Sugar, Meloine and Salt. Continue stirring for about five minutes.

FOURTH:—Add Imitation Maple Flavoring and Carameline as required.

FIFTH:—Allow mix to stand until it becomes thick.

SIXTH:—Take 2 pounds fresh Marshmallows and cut into small cubes.

SEVENTH:—Pour mix through strainer into freezer and just before it has finished freezing add the Marshmallows, and then finish freezing.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

CHERRY MARSHMALLOW ICE CREAM

FIRST:—Make mix as per above formula, omitting the Imitation Maple Flavoring and Carameline.

SECOND:—Take 1 pound Glaced or Maraschino Cherries and chop fine.

THIRD:—Then take 1 pound fresh Marshmallows and cut into small cubes.

FOURTH:—Pour mix through strainer into freezer and just before it has finished freezing add the Cherries and Marshmallows, and then finish freezing.

If desired, a little Cherry Red Liquid Color may be added.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

OLD STYLE MARSHMALLOW ICE CREAM (10 Gallons)

3 gallons 20% Cream
1 gallon 8% Condensed Milk
1 gallon 4% Milk
7 pounds Granulated Sugar
2 pounds Marshmallows
1 ounce Meloine
3 ounces Zanzibar-Brand
Vegetable Gum
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix together the Cream and Condensed Milk.

SECOND:—Mix Sugar, Meloine, Zanzibar-Brand Vegetable Gum and Salt thoroughly together in a dry can or dish.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Meloine, Vegetable Gum and Salt. Continue stirring for about five minutes.

FOURTH:—Add Vanilla Flavoring and set mix aside until it becomes thick.

FIFTH:—Melt 2 pounds of Marshmallows in 1 gallon of Milk. It is advisable to cut the marshmallows into small pieces as they melt faster. Bring the Milk and Marshmallows nearly to the boiling point. When the Marshmallows are all dissolved, cool mixture and add to balance of mix.

SIXTH:—Pour mix through strainer into freezer and freeze.

GRAPE NUT ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the Grape Nuts.

SECOND:—Allow mix to stand until it becomes thick.

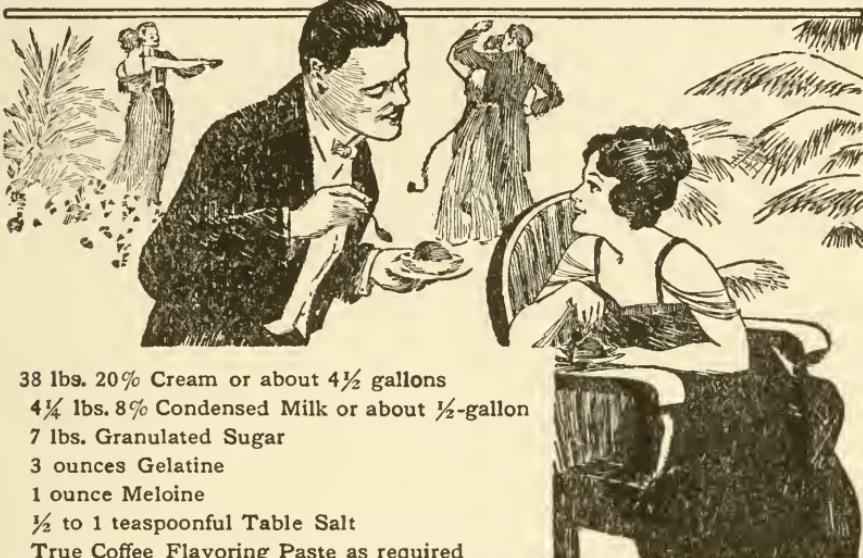
THIRD:—Add sufficient Yellow Liquid Food Color to produce the desired shade.

FOURTH:—Freeze the mix, and just before it has finished freezing, add two 15-cent size packages of Grape Nuts, and then finish freezing.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

COFFEE ICE CREAM

16 % Butter Fat



38 lbs. 20% Cream or about 4½ gallons
 4½ lbs. 8% Condensed Milk or about ½-gallon
 7 lbs. Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 True Coffee Flavoring Paste as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Cream and Condensed Milk. Agitate the mix thoroughly while pouring Gelatine in slowly.

FOURTH:—Mix the Sugar, Meloine and Salt thoroughly together. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

FIFTH:—Then add sufficient True Coffee Flavoring Paste to produce the desired strength of flavor.

SIXTH:—Allow the mix to stand until it becomes thick.

SEVENTH:—Then pour through strainer and freeze.

NOTE:—The above formula should make ten gallons of finished Ice Cream.

IMPORTANT:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

COFFEE ICE CREAM

(10 Gallons)

1 gallon 8% Condensed Milk

1 gallon 4% Milk

7 pounds Granulated Sugar

4 to 6 ounces Snow

½ to 1 teaspoonful Table Salt

True Coffee Flavoring Paste as required

FIRST:—Mix together the Cream, Condensed Milk and Milk.**SECOND:**—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.**THIRD:**—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.**FOURTH:**—Add sufficient True Coffee Flavoring Paste to produce the desired strength of flavor.**FIFTH:**—It is advisable to allow the mix to stand until it becomes thick.**SIXTH:**—Then pour through strainer and freeze.**MAPLE ICE CREAM**

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36.**SECOND:**—Add sufficient Imitation Maple Flavoring to produce the desired flavor; also a few drops Cinnamon Extract.**THIRD:**—Color with Maple Brown Liquid Color.**FOURTH:**—Let mix stand to thicken.**FIFTH:**—Pour through strainer and freeze.**NOTE:**—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."**MAPLE WALNUT ICE CREAM**

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the Walnut Meats.**SECOND:**—Add 1 ounce Imitation Maple Flavoring.**THIRD:**—Let mix stand to thicken.**FOURTH:**—Take 3 pounds sound English Walnuts. Shell and grind the Nut Meats fine.**FIFTH:**—Freeze the mix, and just before it has finished freezing add the ground Walnut Meats. Then run the freezer a few minutes more to uniformly mix the nuts with the cream.**NOTE:**—When using Imitation Flavoring, the Ice Cream should be labeled "Artificially Flavored."



HAZELNUT ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the Nut Meats.

SECOND:—Let mix stand to thicken.

THIRD:—Take 2 pounds shelled Hazelnuts; put in oven and roast for a few minutes. Then rub hulls off and put through grinder, using fine plate.

FOURTH:—Add $\frac{1}{2}$ -ounce Imitation Maraschino Flavoring.

FIFTH:—Freeze the mix (after straining) and just before it has finished freezing add the ground Nut-Meats; then finish freezing.

NOTE:—When using Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored."

PECAN ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the Pecans.

SECOND:—Allow mix to stand until it becomes thick.

THIRD:—Take 2 pounds shelled Pecans, (avoid the brown, puckery substance that divides the meats) rinse quickly in hot water and dry thoroughly.

FOURTH:—Then put the Nut Meats through grinder, using fine plate.

FIFTH:—Add $\frac{1}{2}$ -ounce Carameline.

SIXTH:—Freeze the mix and just before it has finished freezing add the ground Nut Meats, and then finish freezing.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

ALMOND ICE CREAM

(10 Gallons)

3½ gallons 20% Cream
1 gallon 8% Condensed Milk
1 quart 4% Milk
1½ pounds Almonds
7 pounds Granulated Sugar
3 ounces Gelatine
1 ounce Meloine
½ to 1 teaspoonful Table Salt
½ to 1 oz. Bitter Almond Extract
Vanheller Flavoring as required

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double boiler or hot water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Add Vanheller Flavoring as required and from ½ to 1 ounce Bitter Almond Extract.

SEVENTH:—Then let mix stand until it becomes thick.

EIGHTH:—Take 1½ pounds Almond Nut Meats and blanch; then place them on a tin and set into a hot oven to roast until they are a nice golden brown color.

NINTH:—After roasting the Almonds, put them through a grinder (using fine plate) or in a wooden chopping bowl, grinding or chopping fine.

TENTH:—After mix has become thick pour through strainer into freezer. Just before it has finished freezing add the ground Almonds; then finish freezing.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either Snow or Vegetable Gum.

IMPORTANT:—When using Imitation Flavoring, the Ice Cream should be labeled "Artificially Flavored."

PISTACHIO ICE CREAM

(10 Gallons)

3½ gallons 20% Cream
 1 gallon 8% Condensed Milk
 1 quart 4% Milk
 1 pound Blanched Pistachio Nuts
 10 pounds Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 1 ounce Imitation Maraschino Flavoring
 ½ ounce Vanilla Flavoring
 1 ounce Imitation Pistachio Flavoring
 Pistachio-Shade Green Color

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Then mix the Gelatine in one pint of cold water. Melt in a double-boiler or hot-water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Milk. Agitate the Milk thoroughly while pouring Gelatine in slowly.

FOURTH:—Then add the Milk, which has had the Gelatine added, to the Cream and Condensed Milk. Stir mix thoroughly while adding.

FIFTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

SIXTH:—Then add 1 ounce Imitation Maraschino Flavoring, ½-ounce Vanilla Flavoring, 1 ounce Imitation Pistachio Flavoring and sufficient Pistachio-Shade Green Color.

SEVENTH:—Take 1 pound Pistachio Nuts and blanch by dropping them first into boiling water and then into cold water. Remove outer skins and put Nuts through a grinder chopping fine.

EIGHTH:—Allow mix to stand until it becomes thick.

NINTH:—Pour mix through strainer into freezer, and just before it has finished freezing add the ground Pistachio Nuts, and then finish freezing.

NOTE:—If Pure Food Gelatine can not be obtained, it is advisable to use either SNOW or Vegetable Gum.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

STRAWBERRY ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the Strawberries.

SECOND:—Hull and wash 5 quarts of fresh Strawberries; add 3 pounds of Granulated Sugar to the Strawberries, and then crush. It is best to let the crushed Strawberries stand for 2 hours or longer before using as it brings out the full flavor of the Strawberries.

THIRD:—Freeze the mix, and just before it has finished freezing add the crushed Strawberries. Then run the freezer a few minutes more to uniformly mix the fruit with the cream.

If fresh Strawberries are not procurable, canned Strawberries may be used. It is well to use a little Strawberry-Shade Red Color.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

RASPBERRY ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for the addition of the fruit.

SECOND:—It is advisable to let mix stand to thicken.

THIRD:—Wash 4 quarts fresh Raspberries, **★add 3 pounds of Granulated Sugar and crush.** Let stand for 2 hours or longer.

FOURTH:—Add to this pulp a little Raspberry-Shade Red Color.

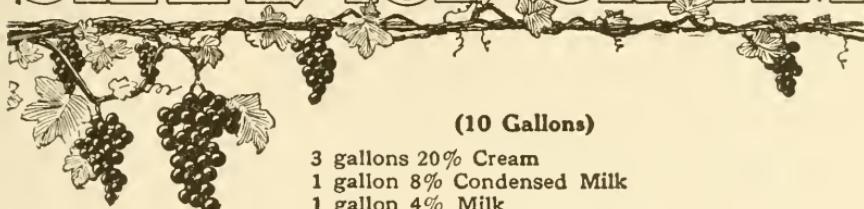
FIFTH:—Freeze the mix, and just before it has finished freezing add the Raspberry Pulp. Then run the freezer a few minutes more to uniformly mix the fruit with the cream.

One gallon of canned Raspberries may be used, in place of the fresh fruit, if desired.

★It is advisable to always cook Raspberries before using, in order to get best results. When cooking Raspberries use 2 pounds of Sugar to each quart of Raspberries.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

GRAPE ICE CREAM



(10 Gallons)

3 gallons 20% Cream
 1 gallon 8% Condensed Milk
 1 gallon 4% Milk
 2 quarts Grape Juice
 7 pounds Granulated Sugar
 4 to 6 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 2 ounces Imitation Grape Flavoring
 Riverside Violet-Shade Color

FIRST:—Mix together the Cream, Condensed Milk and Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Take 2 quarts Grape Juice, 2 ounces Imitation Grape Flavoring and sufficient Riverside Violet-Shade Color, stirring thoroughly into the mix.

FIFTH:—It is advisable to allow the mix to stand until it becomes thick.

SIXTH:—Then pour through strainer and freeze.

IMPORTANT:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

PEACH ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for the addition of the fruit.

SECOND:—It is advisable to let mix stand to thicken.

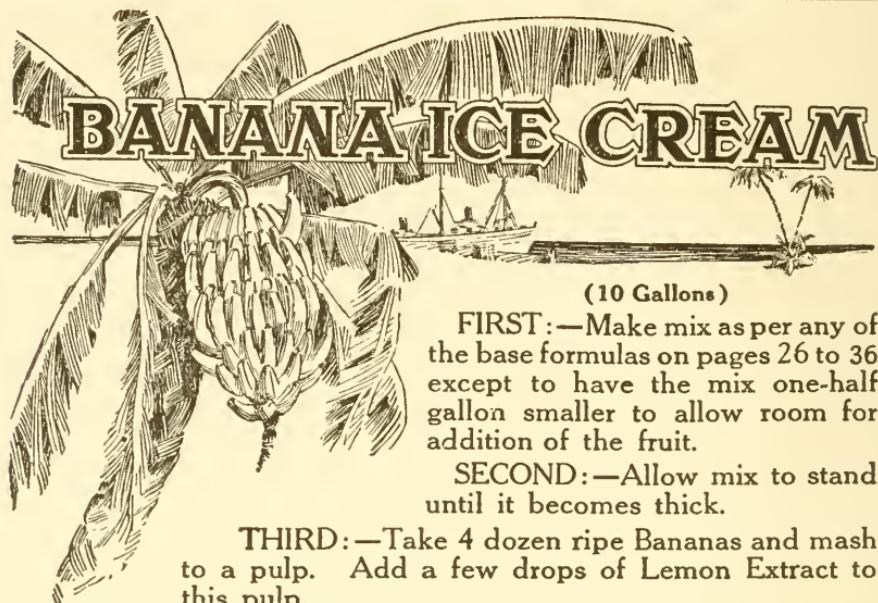
THIRD:—Take enough ripe Peaches to make 4 quarts of Peach Pulp. (Green Peaches do not give the desired flavor.) Peel and remove stones; then put through grinder using a fine plate.

FOURTH:—Stir into this Pulp 2 pounds of Granulated Sugar.

FIFTH:—Freeze the mix, and just before it has finished freezing, add the Peach Pulp. Then run the freezer a few minutes more to uniformly mix the Peach Pulp with the Cream.

Orange-Shade Color may be added if required. When fresh Peaches are not in season, 1 gallon of canned Peaches may be used.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."



BANANA ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:—Allow mix to stand until it becomes thick.

THIRD:—Take 4 dozen ripe Bananas and mash to a pulp. Add a few drops of Lemon Extract to this pulp.

FOURTH:—Freeze the mix, and just before it has finished freezing add the Banana Pulp. Then run the freezer a few minutes more to uniformly mix the Banana Pulp with the Cream.

PINEAPPLE ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:—Add sufficient Yellow Liquid Food Color to produce a rich yellow shade.

THIRD:—It is advisable to let mix stand to thicken.

FOURTH:—Take 4 quarts of grated, canned Pineapple or Pineapple Juice, pour over it 2 pounds of Granulated Sugar and allow it to stand until the sugar is dissolved.

FIFTH:—Freeze the mix, and just before it has finished freezing, add the sweetened Pineapple or Pineapple Juice. Then run the freezer a few minutes more to uniformly mix the fruit with the cream.

Fresh Pineapple can be used, instead of the canned if desired, by removing the outer husk and inner core, and then putting through a grinder, adding 2 pounds of sugar to sweeten.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."



PEAR ICE CREAM

(10 Gallons)

FIRST:— Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:— It is advisable to let mix stand to thicken.

THIRD:— Take 4 dozen ripe Pears, 1½ quarts Water, 3½ pounds Granulated Sugar, 1 ounce Lemon Extract and cook to a mush.

FOURTH:— Then strain through a very fine sieve.

FIFTH:— Allow it to cool; strain the plain mix, add the Pear Juice and freeze.

When fresh Pears are not in season, the canned fruit may be used.

APRICOT ICE CREAM

(10 Gallons)

FIRST:— Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:— It is advisable to let mix stand to thicken.

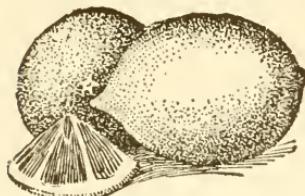
THIRD:— Take enough ripe Apricots to make 4 quarts of Apricot Pulp. (Green Apricots do not give the desired flavor.) Peel and pit them; then put through grinder using a fine plate.

FOURTH:— Stir into this Pulp 2 pounds of Granulated Sugar.

FIFTH:— Freeze the mix, and just before it has finished freezing, add the Apricot Pulp. Then run the freezer a few minutes more to uniformly mix the Apricot Pulp with the Cream.

A little Orange-Shade Color may be added if desired. When fresh Apricots are not in season, 1 gallon of canned Apricots may be used.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."



LEMON ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36.

SECOND:—It is advisable to let mix stand to thicken.

THIRD:—Grate rinds from 1 dozen Lemons, add $\frac{1}{2}$ -pound Granulated Sugar and mix thoroughly together so that the Sugar absorbs the oil from the rinds. Care should be taken to use only the yellow part of the peel as the white inside is bitter.

FOURTH:—Squeeze the juice from Lemons and add to the juice 1 pound Granulated Sugar, stirring thoroughly until Sugar is dissolved.

FIFTH:—Add the grated rinds to the sweetened Lemon Juice; then add 2 ounces Lemon Extract and 1 ounce Orange Extract.

SIXTH:—Freeze the mix, and just before it has finished freezing, add the Lemon mixture. Then run the freezer a few minutes more to uniformly mix the fruit juices with the cream.

It is sometimes desirable to add a little Lemon Yellow Color.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

ORANGE ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36.

SECOND:—It is advisable to let mix stand to thicken.

THIRD:—Grate the outside rinds of 4 Oranges. (Avoid the inner coating of the Orange as it is bitter.)

FOURTH:—Squeeze the juice out of 1 dozen ripe Oranges and add the grated Orange Peel to the Juice.

FIFTH:—Then add 2 ounces Orange Extract and 1 ounce Lemon Extract.

SIXTH:—Freeze the mix, and just before it has finished freezing add the Orange mixture. Then run the freezer a few minutes more to uniformly mix the Fruit juices with the Cream.

A little Navel Orange-Shade Color may be added if desired.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

CURRENT ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for the addition of the fruit juice.

SECOND:—It is advisable to let mix stand to thicken.

THIRD:—Take enough ripe Currents to make 4 quarts of juice; add to same 5 pounds Granulated Sugar and cook to a clear syrup; then strain and cool.

FOURTH:—Add 1 ounce Imitation Currant Flavoring, 1 ounce Orange Extract and a little Red Color.

FIFTH:—Freeze the mix, and just before it has finished freezing, add the Currant mixture to the partly frozen Cream and then finish freezing.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

CHERRY ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:—It is advisable to let mix stand to thicken.

THIRD:—Take 4 pounds of ripe Cherries, remove the stones and put through a food chopper or grinder.

FOURTH:—Remove the kernels from the Cherry stones and cook them for 15 minutes in a quart of water, to which has been added 1 pound of Granulated Sugar. Then mash to a pulp.

FIFTH:—Add this pulp, $\frac{1}{2}$ -ounce Lemon Extract and some Cherry Shade Red Color to the chopped Cherries.

SIXTH:—Freeze the mix, and just before it has finished freezing, add the Cherry mixture. Then run the freezer a few minutes more to uniformly mix the fruit with the cream.

One gallon of canned Cherries may be used, in place of fresh Cherries, if desired.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

ROSE ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36.

SECOND:—Add 1 ounce Rose Extract and a little Brilliant Rose Pink Color.

THIRD:—Let mix stand to thicken.

FOURTH:—Pour through strainer and freeze.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."



GINGER ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the Ginger.

SECOND:—Add 1 ounce Carameline, 1 ounce Ginger Extract and $\frac{1}{2}$ -ounce Lemon Extract. Stir in thoroughly.

THIRD:—Allow mix to stand until it becomes thick.

FOURTH:—Take 2 pounds Crystallized Ginger, put in wooden chopping bowl and chop fine.

FIFTH:—Freeze the mix, and just before it has finished freezing, add the chopped Ginger. Then run the freezer a few minutes more to uniformly mix the Ginger with the Cream.

It is sometimes desirable to add a little Chocolate Brown Color.

MARASCHINO ICE CREAM

(10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:—Allow mix to stand until it becomes thick.

THIRD:—Take 1 quart Maraschino Cherries and put through grinder, using fine plate.

FOURTH:—Add 1 ounce Imitation Maraschino Flavoring, $\frac{1}{2}$ ounce Lemon Extract and a little Cherry-Shade-Red Color.

FIFTH:—Freeze the mix, and just before it has finished freezing, add the Cherry mixture into the partly frozen Cream and then finish freezing.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

CREME DE MENTHE ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit.

SECOND:—Allow mix to stand until it becomes thick.

THIRD:—Take 1 quart of Creme de Menthe Cherries and put through grinder, using the fine plate.

FOURTH:—Then add 1 ounce Imitation Creme de Menthe Flavoring, 1 ounce Bitter Almond Extract and some Creme de Menthe Shade Color.

FIFTH:—Freeze the mix, and just before it has finished freezing, add the Cherry mixture. Then run the freezer a few minutes more to uniformly mix the Cherries with the Cream.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

TUTTI-FRUTTI ICE CREAM (10 Gallons)

FIRST:—Make mix as per any of the base formulas on pages 26 to 36 except to have the mix one-half gallon smaller to allow room for addition of the fruit and nuts.

SECOND:—Allow mix to stand until it becomes thick.

THIRD:—Take 3 quarts of assorted fruits, such as Pineapples, Strawberries, Raspberries, Cherries, Apricots, Plums, Peaches, Currants, Raisins, etc.; then add small quantity Citron and chop very fine.

FOURTH:—Take 1 pound shelled English Walnuts and put through grinder using fine plate.

FIFTH:—Add the ground Nuts to the chopped Fruit, mixing thoroughly.

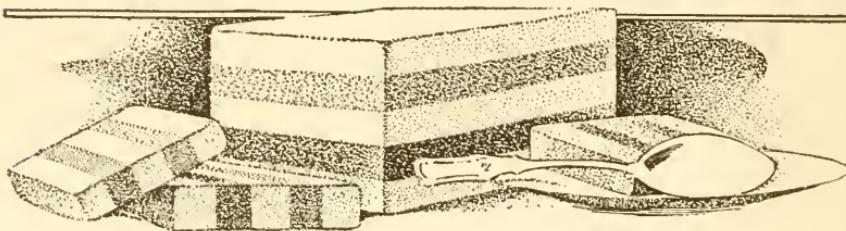
SIXTH:—Then add, to the mixed Fruits and Nuts, 2 ounces Imitation Tutti-Frutti Flavoring and sufficient Brilliant Rose-Shade Liquid Color to produce a delicate pink shade.

SEVENTH:—Freeze the mix, and just before it has finished freezing, add the Fruit and Nut mixture. Then run the freezer a few minutes more to uniformly mix the Fruits and Nuts with the cream.

Canned fruits may be used if fresh fruits can not be obtained.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

FANCY BRICK ICE CREAM



The most common of the fancy ice creams is brick, made up of several layers. Red, white and brown are popular colors and make a pleasing appearance.

The molds are of various sizes, such as one pint, one quart etc. They are also of two kinds, those having a loose cover both top and bottom and those having a loose top cover only. Small or individual molds representing fruits, animals, etc., are also made and are in demand, especially for childrens' parties and festive occasions. The individual mold holds just enough ice cream to serve one person.

For making brick ice cream it is best to use a heavy bodied cream. Special care should be taken in filling the molds and in every case they should be filled full to the brim so that when the cover is put on the ice cream is forced out at the edges. After the cover is on tie a string around the mold to hold the cover tight.

Place the filled mold at once in freezing temperature. This may be on shelves in a hardening room or in an ice pack.

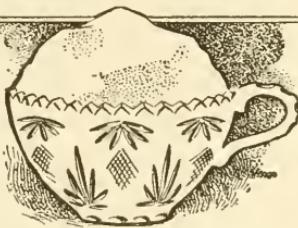
A combination of three flavors will produce a very pleasing effect, such as Caramel, Strawberry and Vanilla; or Caramel, Orange and Vanilla. Chocolate or Cocoa are also popular flavors for the bottom layer. Strawberry, Raspberry or Cherry are excellent for center layers between Vanilla and Caramel or Chocolate. Many other combinations will readily suggest themselves to the ice cream maker.

When filling the molds, about one-third of the mold is filled, say, with Chocolate ice cream. This is smoothed on the surface and another third of the mold is filled with, for example Strawberry or Cherry ice cream. This is then smoothed off and the last third of the mold is filled with, say, Vanilla, Banana or Pineapple ice cream. Usually a sheet of paraffine wax paper is placed on top of the ice cream before the cover is put on.

After the ice cream is properly frozen and hardened, the mold is dipped into cold water and wiped with a dry towel. The cover should then be easily removable.

WATER ICES AND SHERBETS

When speaking of Water Ice we mean the juice of fruit diluted with water to the proper strength, sweetened and frozen in the same manner as ice cream is frozen.



Sherbet is a mock ice cream made up in the same manner as the water ices, except that SNOW is added to make it smooth and light. As a result of the addition of SNOW, Sherbets usually have a better body and a less granular texture than ices. In some instances Sherbets are made with milk but for ordinary commercial use, the simple water ice with SNOW added is highly satisfactory.

As a general rule more sugar is required for Ices and Sherbets than for ice cream because of the fact that fruits and fruit juices are invariably used in the manufacture of Ices and Sherbets. It likewise requires more time to freeze Sherbets than to freeze ice cream but when properly frozen they make a delicious dessert.

Granites are Water Ices half frozen and have a rough icy texture. They should be stirred as little as possible during the freezing process.

For all kinds of Fruit Ices, Sherbets, etc., care should be taken never to use anything else but earthenware or porcelain lined vessels for mixing same, as fruits contain acid.

RASPBERRY ICE

4 quarts Raspberries
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Raspberry-Shade Red Color as required

FIRST:—Take 4 quarts fresh Raspberries and press through a fine sieve. Then place the crushed Raspberries in a stone jar or enamel vessel.

SECOND:—Add 4 gallons Water and 15 pounds Granulated Sugar. Stir thoroughly until Sugar is dissolved.

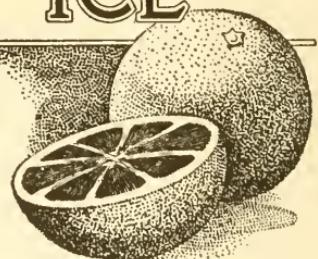
THIRD:—Then add 1 ounce Lemon Extract and sufficient Raspberry-Shade Red Liquid Color.

FOURTH:—Mix thoroughly and freeze.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

ORANGE ICE

2 dozen Navel Oranges
 15 pounds Granulated Sugar
 1 ounce Orange Extract
 4 gallons Water
 Orange-Shade Color as required



A stone jar or enamel vessel should be used for mixing the following ingredients:

FIRST:—Grate the rind of 2 dozen Navel Oranges, using only the yellow part of the peel. Avoid the white inside, as it is bitter.

SECOND:—Mix the grated rind into 15 pounds Granulated Sugar.

THIRD:—Peel the Oranges and put through a grinder. (The pulp will be tender and juicy and will not be stringy when cut this way.)

FOURTH:—Then pour the Orange Juice and pulp over the Sugar mixture. Add 1 ounce Orange Extract.

FIFTH:—Now add the 4 gallons Water. Stir thoroughly and freeze as you would ice cream.

Add Orange-Shade Color to produce a rich Orange Shade.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

CHERRY ICE

4 quarts Cherries
 15 pounds Granulated Sugar
 1 ounce Lemon Extract
 4 gallons Water
 Cherry-Shade Red Color as required

FIRST:—Take 4 quarts ripe Red or Black Cherries, pit and mash to a pulp.

SECOND:—Place the crushed Cherries in a large stone jar or enamel vessel. Then pour over them 4 gallons of Water and 15 pounds Granulated Sugar.

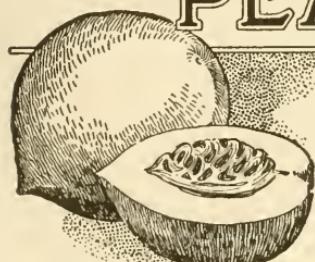
THIRD:—Add 1 ounce Lemon Extract and sufficient Cherry Shade Red Liquid Color.

FOURTH:—Mix thoroughly and freeze.

If desired preserved, canned or Maraschino Cherries may be used instead of the fresh fruit.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

PEACH ICE



4 quarts Crushed Peaches
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Orange-Shade Color as required

FIRST:—Place 4 quarts crushed Peaches into a large stone jar or enamel vessel.

SECOND:—Pour over this 4 gallons of Water and 15 pounds Granulated Sugar.

THIRD:—Add 1 ounce Lemon Extract.

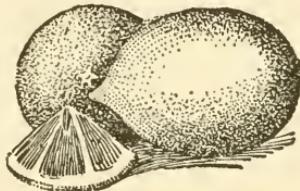
FOURTH:—Mix thoroughly and freeze the same as ice cream.

Orange-Shade Color should be added to produce a rich, mellow color.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

LEMON ICE

2½ dozen Lemons
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Lemon-Shade Yellow Liquid Color as required



FIRST:—Grate the rinds of 2½ dozen Lemons, using only the yellow part of the peel. Avoid the white inside as it is bitter.

SECOND:—Mix the grated rinds into 15 pounds Granulated Sugar.

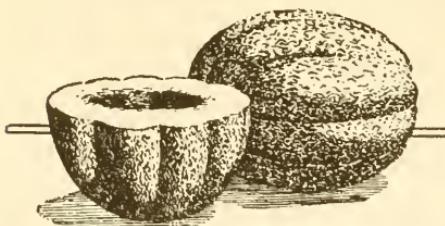
THIRD:—Peel the Lemons and put through a grinder.

FOURTH:—Then pour the Lemon Juice and Pulp over the Sugar mixture.

FIFTH:—Add 1 ounce Lemon Extract and a little Lemon-Shade Yellow Liquid Color.

SIXTH:—Now add the 4 gallons Water. Stir thoroughly and freeze as usual.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."



MELON ICE

8 Melons (Cantaloupes)
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Golden-Rod-Shade Yellow Liquid Color as required

FIRST:—Take 8 good sized, ripe Melons (Cantaloupes) peel, remove the seeds and cut into slices.

SECOND:—Put the sliced Melons in a cooking vessel, add 15 pounds Granulated Sugar and sufficient Water. Cook 10 minutes.

THIRD:—Press the cooked Melons through a sieve.

FOURTH:—Add 1 ounce Lemon Extract and sufficient Golden-Rod-Shade Yellow Liquid Color.

FIFTH:—Add the 4 gallons Water, stir thoroughly and freeze.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

PINEAPPLE ICE

4 quarts grated Pineapples
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Yellow Liquid Food Color as required

FIRST:—Place 4 quarts of grated Pineapple into a large stone jar or enamel vessel.

SECOND:—Pour over this 4 gallons of Water and 15 pounds Granulated Sugar.

THIRD:—Add 1 ounce Lemon Extract.

FOURTH:—Mix thoroughly and freeze the same as ice cream. A little Yellow Liquid Food Color may be added.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

GRAPE ICE

4 quarts Grape Juice
15 pounds Granulated Sugar
 $\frac{1}{2}$ -ounce Lemon Extract
4 gallons Water
Riverside Violet-Shade Color as required

FIRST:—Pour 4 quarts Grape Juice into a stone jar or enamel vessel.

SECOND:—Add 4 gals. Water and 15 lbs. Granulated Sugar.

THIRD:—Add 1 ounce Lemon Extract and sufficient Riverside Violet-Shade Liquid Color to produce the desired shade.

FOURTH:—Mix thoroughly and freeze.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."



APRICOT ICE

4 quarts Apricots
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Yellow Liquid Food Color as required

FIRST:—Take 4 quarts crushed fresh or canned Apricots and place in a large stone jar or enamel vessel.

SECOND:—Then add 4 gallons Water and 15 pounds Granulated Sugar.

THIRD:—Add 1 ounce Lemon Extract and sufficient Yellow Liquid Food Color to produce the desired shade.

FOURTH:—Mix thoroughly and freeze as usual.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

CRANBERRY ICE

4 quarts Cranberries
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Strawberry-Shade Red Color as required

FIRST:—Take 4 quarts sound, ripe Cranberries, add 15 pounds Granulated Sugar and cook until soft. Then pass the cooked Cranberries through a colander or sieve.

SECOND:—Place the Cranberry Pulp in a stone jar or enamel vessel and pour over it 4 gallons Water.

THIRD:—Add 1 ounce Lemon Extract and sufficient Strawberry-Shade Red Liquid Color.

FOURTH:—Mix thoroughly and freeze the same as ice cream.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

BANANA ICE

4 quarts Banana Pulp
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Banana-Shade Yellow Liquid Color as required

FIRST:—Take sufficient sound, ripe Bananas to make 4 quarts of Pulp. Peel and press the fruit through a colander or sieve.

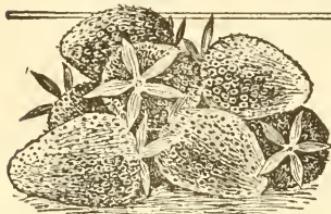
SECOND:—Put Banana Pulp in a stone jar or enamel vessel and pour over it 15 pounds Granulated Sugar and 4 gallons Water.

THIRD:—Add 1 ounce Lemon Extract and sufficient Banana-Shade Yellow Liquid Color.

FOURTH:—Mix thoroughly and freeze the same as ice cream.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

STRAWBERRY ICE



4 quarts Strawberries
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Strawberry-Shade Red Color as required

FIRST:—Place 4 quarts of crushed Strawberries in a stone jar or enamel vessel.

SECOND:—Pour over them 4 gallons Water and 15 pounds of Granulated Sugar.

THIRD:—Add 1 ounce Lemon Extract.

FOURTH:—Mix thoroughly and freeze the same as ice cream.

Strawberry-Shade Red Liquid Color may be added to produce a deep, rich Strawberry Shade.

NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

DAMSON PLUM ICE

4 quarts Damson Plums
15 pounds Granulated Sugar
1 ounce Lemon Extract
4 gallons Water
Riverside Violet-Shade Liquid Color as required



FIRST:—Take 4 quarts Damson Plums, pit, place in a wooden chopping-bowl and chop medium fine. If fresh fruit is not procurable, canned fruit may be used.

SECOND:—Place the chopped Damson Plums in a stone jar or enamel vessel.

THIRD:—Then add 4 gallons Water and 15 pounds Granulated Sugar.

FOURTH:—Add 1 ounce Lemon Extract and sufficient Riverside Violet-Shade Liquid Color.

FIFTH:—Mix thoroughly and freeze as usual

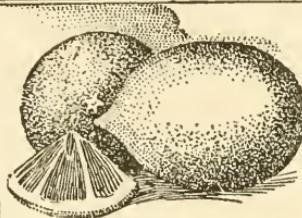
NOTE:—When using Color, the Ice should be labeled "Artificially Colored."

OTHER WATER ICES

Water Ices of any kind are made according to the foregoing formulas. Many combinations are possible and will readily suggest themselves to the ice cream manufacturer.

LEMON SHERBET

2½ dozen Lemons
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Lemon-Shade Yellow Color



FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste is formed; then gradually add balance of Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Grate the rind of 2½ dozen Lemons, using only the yellow part of the peel. Avoid the white inside as it is bitter.

FOURTH:—Add this grated rind and the juice of the Lemons to the Sugar-and-Snow solution.

FIFTH:—Add 1 ounce Lemon Extract and sufficient Lemon-Shade Yellow Color.

SIXTH:—Freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

MELON SHERBET

8 Melons (Cantaloupes)
 15 pounds Granulated Sugar
 8 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Golden-Rod-Shade Yellow Liquid
 Color as required

FIRST:—To 7 pounds Sugar, add 8 ounces Snow and mix well.

SECOND:—Add 3½ gals. Water. Pour slowly first until heavy paste is formed; gradually add balance of Water, stirring well. When all is dissolved, which requires about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Take 8 good sized, ripe Melons (Cantaloupes) peel, remove seeds and cut into slices.

FOURTH:—Add remaining 8 lbs. Sugar to the sliced Melons. Cover with Water and cook 10 minutes.

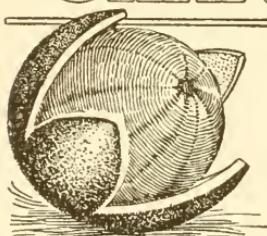
FIFTH:—Press the Cooked Melons through a sieve.

SIXTH:—Add to cooked Melons 3½ gals. Water, 1 oz. Lemon Extract and sufficient Golden-Rod Shade Yellow Liquid Color.

SEVENTH:—Mix thoroughly and freeze.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

ORANGE SHERBET



2 dozen Navel Oranges
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Orange Extract
 Orange-Shade Liquid Color

FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Grate the rind of 2 dozen Navel Oranges, using only the yellow part of the peel. Avoid the white inside as it is bitter.

FOURTH:—Then peel the Oranges and put through a grinder. Cutting them in this way will keep the pulp tender and juicy, and avoid stringiness.

FIFTH:—Add the grated peel and the juice and pulp to the Sugar and Snow solution, stirring thoroughly.

SIXTH:—Add 1 ounce Orange Extract.

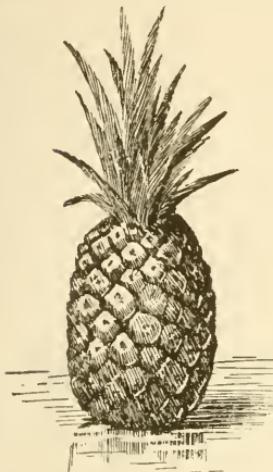
SEVENTH:—Freeze in the usual manner.

Orange-Shade Color may be added to produce any desired shade.

NOTE:—When using color, the Sherbet should be labeled "Artificially Colored."

SHERBETS WITH EGGS

The Whites of Eggs are sometimes used in making Sherbets. If desired, ¾ to 1 dozen Egg Whites may be added to any of the Sherbet formulas. Please note that only the Whites of the eggs should be used.



PINEAPPLE SHERBET

4 quarts Crushed Pineapple
15 pounds Granulated Sugar
8 to 10 ounces Snow
3½ gallons Water
1 ounce Lemon Extract
Yellow Liquid Food Color

FIRST:—Add 8 to 10 ozs. Snow to 15 lbs. Granulated Sugar and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Add 4 quarts fresh or canned Pineapple, or Pineapple Juice, to the Sugar and Snow solution, mixing thoroughly.

FOURTH:—Add 1 ounce Lemon Extract and sufficient Yellow Liquid Food Color.

FIFTH:—Freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

CRANBERRY SHERBET

4 quarts Cranberries
15 pounds Granulated Sugar
8 to 10 ounces Snow
3½ gallons Water
1 ounce Lemon Extract
Strawberry-Shade Red Liquid Color as required

FIRST:—Take 5 pounds of the Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Take 3 gallons of the Water and pour over the Sugar and Snow mixture. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Add 4 quarts sound, ripe Cranberries to remaining 10 pounds Granulated Sugar and 2 quarts Water; cook until soft. Pass cooked Cranberries through sieve and set aside to cool.

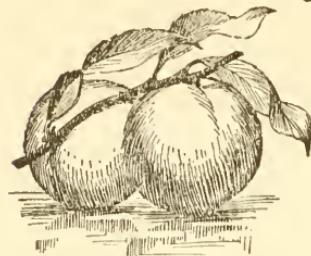
FOURTH:—Add the cooked Cranberries, after they have become cool, to the Sugar and Snow mixture.

FIFTH:—Add 1 ounce Lemon Extract and sufficient Strawberry-Shade Red Liquid Color.

SIXTH:—Freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

PEACH SHERBET



4 quarts Crushed Peaches
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Yellow Liquid Food Color

FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

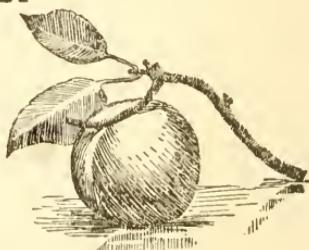
THIRD:—Take 4 quarts crushed fresh or canned Peaches and add to the Sugar and Snow solution, mixing together thoroughly.

FOURTH:—Add 1 ounce Lemon Extract, sufficient Yellow Liquid Food Color and freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

APRICOT SHERBET

4 quarts Crushed Apricots
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Yellow Liquid Food Color



FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Take 4 quarts crushed fresh or canned Apricots and add to the Sugar and Snow solution, mixing together thoroughly.

FOURTH:—Add 1 ounce Lemon Extract, sufficient Yellow Liquid Food Color and freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

GRAPE SHERBET



4 quarts Grape Juice
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Riverside Violet-Shade Liquid Color

FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Take 4 quarts Grape Juice and add to the Sugar and Snow solution, mixing together thoroughly.

FOURTH:—Add 1 ounce Lemon Extract, sufficient Riverside Violet-Shade Liquid Color.

FIFTH:—Freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

BANANA SHERBET

4 quarts Banana Pulp
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Banana-Shade Yellow Liquid Color as required

FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

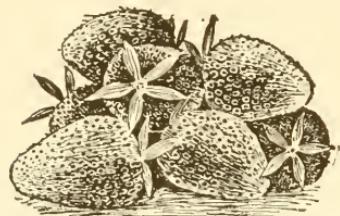
SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Take sufficient sound, ripe Bananas to make 4 quarts of Pulp. Peel the Bananas and press through a colander or sieve.

FOURTH:—Add the Banana Pulp to the Sugar and Snow solution.

FIFTH:—Add 1 ounce Lemon Extract, sufficient Banana-Shade Yellow Liquid Color and freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."



STRAWBERRY SHERBET

4 quarts Crushed Strawberries
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Strawberry-Shade Red Liquid Color

FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons of Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Take 4 quarts fresh, ripe Strawberries, wash, hull and crush to a pulp.

FOURTH:—Add the crushed Strawberries to the Sugar and Snow solution, stirring thoroughly.

FIFTH:—Add 1 ounce Lemon Extract and sufficient Strawberry-Shade Red Liquid Color.

SIXTH:—Freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."

RASPBERRY SHERBET

4 quarts Crushed Raspberries
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 Raspberry-Shade Red Liquid Color



FIRST:—Take 15 pounds Granulated Sugar, add 8 to 10 ounces Snow and mix thoroughly.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all is dissolved, which will require about 1 hour, pour through strainer into an earthenware jar.

THIRD:—Take 4 quarts crushed fresh or canned Raspberries and add to the Sugar and Snow solution, mixing together thoroughly.

FOURTH:—Add 1 ounce Lemon Extract and sufficient Raspberry-Shade Red Liquid Color.

FIFTH:—Freeze in the usual manner.

NOTE:—When using Color, the Sherbet should be labeled "Artificially Colored."



MILLÉ FRUIT SHERBET

1 quart Pineapple Cubes
 1 quart Strawberries
 1 dozen Navel Oranges
 1 dozen Peaches
 1 quart Cherries
 15 pounds Granulated Sugar
 8 to 10 ounces Snow
 3½ gallons Water
 1 ounce Lemon Extract
 1 ounce Orange Extract

FIRST:—Take enough ripe Pineapples to make 1 quart when cut. Cut into small cubes.

SECOND:—Take 1 quart sound, ripe Strawberries, clean and hull. Then cut into small pieces by hand or chop in a wooden chopping bowl.

THIRD:—Take 1 dozen ripe Navel Oranges, peel and chop medium fine.

FOURTH:—Take 1 dozen sound Peaches, peel and pit; then cut into small pieces by hand or in a wooden chopping bowl.

FIFTH:—Take 1 quart ripe Cherries (white or red) stem and pit. Place in wooden chopping bowl and chop fine.

SIXTH:—Mix all of the fruits together in a cooking vessel. Add 7 pounds of the Granulated Sugar and sufficient Water; then cook slowly for about 10 minutes.

SEVENTH:—Mix the remaining 8 pounds of Sugar and 8 to 10 ounces Snow thoroughly together in a dry can or dish.

EIGHTH:—Add the mixture of Sugar and Snow to the cooked fruits, mixing in thoroughly.

NINTH:—Then add 1 ounce Lemon Extract, 1 ounce Orange Extract and 3½ gallons Water.

TENTH:—Stir thoroughly and freeze in the usual manner.

FRUIT GRANITE

2 dozen Bananas
2 quarts Pineapple Cubes
1 dozen ripe or canned Peaches
1 dozen Apples
 $\frac{1}{4}$ -pound Seedless Raisins
 $\frac{1}{4}$ -pound Nuts
14 pounds Granulated Sugar
6 quarts Water
8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
1 ounce Lemon Extract
1 ounce Orange Extract

FIRST:—Take 2 dozen ripe Bananas and cut into small cubes.

SECOND:—Take enough ripe Pineapples to make 2 quarts when cut (usually 2 ordinary sized Pineapples are sufficient). Cut into small cubes.

THIRD:—Take 1 dozen ripe or canned Peaches, remove the skins and cut into small cubes.

FOURTH:—Take 1 dozen ripe Apples, peel and remove the cores; then put through a grinder using the fine plate.

FIFTH:—Take 4 ounces Seedless Raisins and 4 ounces of Blanched Nuts and chop fine.

SIXTH:—Mix all of the fruit, nuts and raisins thoroughly together.

SEVENTH:—Mix 7 pounds of the Sugar, 8 to 10 ounces Snow and the Salt thoroughly together in a dry can or dish.

EIGHTH:—Add the remaining 7 pounds of Sugar to 6 quarts of Water and cook to a clear syrup.

NINTH:—Cool the syrup and then add the mixture of Sugar, Snow and Salt to the cool syrup, stirring continuously for about five minutes.

TENTH:—Pour the syrup, to which has been added the Sugar, Snow and Salt mixture, over the Fruit mixture, add 1 ounce Lemon Extract and 1 ounce Orange Extract.

ELEVENTH:—Freeze at once. When partly frozen, remove dasher, pack smoothly and allow the mixture to freeze hard without further agitation.

FROZEN FRUIT PUNCH



3 gallons Water
 2 quarts Orange Juice
 2 pints Pineapple Juice
 12 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 1 ounce Lemon Extract
 Spices to taste, such as Cinnamon,
 Cloves and grated Nutmeg

FIRST:—To 12 lbs. Granulated Sugar, add 8 to 10 ozs. Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry dish.

SECOND:—Pour slowly and stir 3 gallons Water into mixture until heavy paste is formed; gradually add balance of the Water. When Sugar-Snow-Salt mixture is dissolved, strain into earthen jar.

THIRD:—Take 2 quarts Orange Juice and 2 pints Pineapple Juice to which add 1 ounce Lemon Extract and Spices to suit taste using Cinnamon and Cloves. Then add a little grated Nutmeg.

FOURTH:—Add the Fruit Juices, which have had the Spices added, to the Sugar, Snow and Salt solution.

FIFTH:—It is best to let the batch stand until it becomes thick.

SIXTH:—Then freeze in the usual manner.

FROZEN GRAPE PUNCH

3 gallons Water
 3 quarts Grape Juice
 12 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Sable Salt
 $\frac{1}{2}$ -oz. each Lemon and Orange Extracts
 $\frac{1}{4}$ -oz. each Cinnamon and Clove Extracts
 Riverside Violet-Shade Color

FIRST:—To 12 lbs. Granulated Sugar, add 8 to 10 ozs. Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry dish.

SECOND:—Over this mixture pour $3\frac{1}{2}$ gals. Water, slowly at first until a heavy paste is formed; then gradually add balance of Water, stirring well. When all is dissolved, strain into earthen jar.

THIRD:—Take 3 quarts Grape Juice, add $\frac{1}{2}$ -ounce Lemon Extract, $\frac{1}{2}$ -ounce Orange Extract, $\frac{1}{4}$ -ounce Cinnamon Extract, $\frac{1}{4}$ -ounce Clove Extract and sufficient Riverside Violet-Shade Color.

FOURTH:—Add Grape Juice to Sugar and Snow solution.

FIFTH:—Let batch stand until it thickens; then freeze as usual.

NOTE:—When using Color, the Punch should be labeled "Artificially Colored."

FROZEN ROMAN PUNCH

3 gallons Water
 1 quart Rum
 1 dozen Oranges
 10 to 12 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 1 oz. each Lemon and Orange Extracts
 Spices as required

FIRST:—Grate the rinds of 1 dozen Oranges, using only the yellow part of the peel. (Avoid the white inside as it is bitter.)

SECOND:—Peel Oranges, remove seeds and put through a grinder.

THIRD:—Mix Sugar, Snow and Salt thoroughly together.

FOURTH:—Over this mixture of Sugar, Snow and Salt pour 3 gallons Water. Pour slowly at first until a heavy paste has been formed, then gradually add the balance of the Water while stirring continuously. When sugar is thoroughly dissolved pour mixture through a strainer into an earthenware jar.

FIFTH:—Add to the Sugar, Snow and Salt solution 1 quart Rum, 1 ounce Lemon Extract and 1 ounce Orange Extract.

SIXTH:—Spice with Cinnamon, Cloves and Nutmeg.

SEVENTH:—Now add the grated Peel, Juice and Pulp of the Oranges and freeze in the usual manner.

FROZEN CHERRY PUNCH

3 gallons Water
 2 quarts Cherry Syrup
 12 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 $\frac{1}{4}$ -ounce Bitter Almond Extract
 1 ounce Lemon Extract
 Grated Nutmeg
 Cherry-Shade Red Color

FIRST:—Take 12 lbs. Granulated Sugar, add 8 to 10 ozs. Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry dish.

SECOND:—Over this mixture pour 3 gallons Water; pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After the sugar is dissolved, pour mixture through a strainer into an earthenware jar.

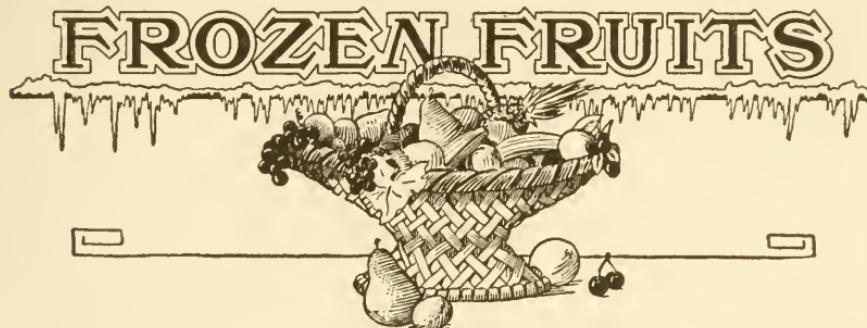
THIRD:—Take 2 quarts Cherry Syrup, add $\frac{1}{4}$ ounce Bitter Almond Extract, 1 ounce Lemon Extract, a little grated Nutmeg and sufficient Cherry-Shade Red Color.

FOURTH:—Add Fruit Juice to Sugar, Snow and Salt solution.

FIFTH:—It is well to let batch stand until it becomes thick.

SIXTH:—Then freeze in the usual manner.

NOTE:—When using Color, the Punch should be labeled "Artificially Colored."



FROZEN FRUITS are made in a manner similar to Water Ices. The fruit must be chopped or cut into medium fine pieces and frozen at slow speed. The addition of Snow tends to greatly improve the appearance and eating qualities of the finished product and is always recommended for use in making the finest grades of Frozen Fruits. The formulas as given have been thoroughly tested and, if carefully followed, satisfactory results are assured.

FROZEN STRAWBERRIES

5 gallons Water
 18 pounds Granulated Sugar
 1 gallon Canned or Fresh Ripe Strawberries
 4 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 2 ounces Lemon Extract
 Strawberry-Shade Red Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Take 4 quarts fresh ripe Strawberries, clean and hull. Then cut into small pieces by hand or chop in a wooden chopping bowl. Or, if desired, 1 gallon of canned Strawberries may be used instead of the fresh fruit.

THIRD:—Add the mixture of Sugar, Snow and Salt to the Water, stirring thoroughly until sugar is fully dissolved.

FOURTH:—Then add the fruit, 2 ounces Lemon Extract and sufficient Strawberry-Shade Red Color to the water.

FIFTH:—Freeze slowly. Do not strain.

NOTE:—When using Color, the Frozen Fruit should be labeled "Artificially Colored."

FROZEN ORANGES

5 gallons Water
18 pounds Granulated Sugar
3 dozen Navel Oranges
4 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
1 ounce Orange Extract
1 ounce Lemon Extract
Navel Orange-Shade Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Take 3 dozen ripe Navel Oranges, peel and place in wooden chopping bowl. Chop into small pieces, not too fine.

THIRD:—Add the mixture of Sugar, Snow and Salt to the Water, stirring thoroughly until sugar is fully dissolved.

FOURTH:—Then add the chopped Orange Pulp, 1 ounce Lemon Extract, 1 ounce Orange Extract and sufficient Navel Orange-Shade Color to the Water.

FIFTH:—Freeze without straining.

NOTE:—When using Color, the Frozen Fruit should be labeled "Artificially Colored."

FROZEN BANANAS

5 gallons Water
18 pounds Granulated Sugar
4 dozen Bananas
4 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
1 ounce Lemon Extract
Yellow Liquid Food Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Take 4 dozen ripe Bananas, skin and chop in wooden chopping bowl or cut in small pieces by hand.

THIRD:—Add the mixture of Sugar, Snow and Salt to the Water, stirring constantly until sugar is thoroughly dissolved.

FOURTH:—Then add the chopped Bananas, 1 ounce Lemon Extract and sufficient Yellow Liquid Food Color to the water.

FIFTH:—Freeze without straining.

NOTE:—When using Color, the Frozen Fruit should be labeled "Artificially Colored."

FROZEN PINEAPPLES

5 gallons Water
 18 pounds Granulated Sugar
 1 gallon Grated Pineapple
 4 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 1 ounce Lemon Extract
 Yellow Liquid Food Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Take sufficient sound, ripe Pineapples to make 1 gallon of pulp. Pare and remove cores. Then grate or mash to a pulp. If desired 1 gallon of canned Pineapples may be used in place of the fresh fruit.

THIRD:—Add the mixture of Sugar, Snow and Salt to the Water, stirring constantly until sugar is thoroughly dissolved.

FOURTH:—Then add the Pineapple Pulp, 1 ounce Lemon Extract and sufficient Yellow Liquid Food Color to the water.

FIFTH:—Freeze without straining.

NOTE:—When using Color, the Frozen Fruit should be labeled "Artificially Colored."

FROZEN GREEN GAGES

5 gallons Water
 18 pounds Granulated Sugar
 1 gallon Green Gages (Fresh or Canned)
 4 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 1 ounce Lemon Extract
 Pistachio-Shade Green Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Take 4 quarts Green Gages, pit, place in wooden chopping bowl and chop medium fine. If fresh fruit is not procurable canned fruit may be used.

THIRD:—Add the mixture of Sugar, Snow and Salt to the Water, stirring constantly until sugar is thoroughly dissolved.

FOURTH:—Then add the chopped Green Gages 1 ounce Lemon Extract and sufficient Pistachio-Shade Green Color to the Water.

FIFTH:—Freeze without straining.

NOTE:—When using Color, the Frozen Fruit should be labeled "Artificially Colored."

OTHER FROZEN FRUITS

Frozen Fruits of any kind are made according to the above formulas. The combinations possible are large and varied, and readily suggest themselves to the ice cream manufacturer.

FROZEN CHERRIES

5 gallons Water
18 pounds Granulated Sugar
1 gallon either Fresh or Canned Pitted
White or Red Cherries
4 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
2 ounces Lemon Extract
Cherry-Shade Red Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Take 4 quarts ripe Cherries (white or red) stem and pit. Place in wooden chopping bowl and chop medium fine. Preserved or Canned Cherries may be used in place of the fresh fruit if desired.

THIRD:—Add the mixture of Sugar, Snow and Salt to the Water, stirring constantly until sugar is thoroughly dissolved.

FOURTH:—Then add the chopped Cherries, 2 ounces Lemon Extract and sufficient Cherry-Shade Red Color to the water.

FIFTH:—Freeze without straining.

NOTE:—When using Color, the Frozen Fruit should be labeled "Artificially Colored."

OTHER FROZEN FRUITS

Frozen Fruits of any kind are made according to the above formulas. The combinations possible are large and varied, and readily suggest themselves to the ice cream manufacturer.

NOTE:—The Ice Cream Manufacturer who is first to introduce Delicious Vanheller Ice Cream as a specialty in his locality should reap a rich harvest. The license to use the name Vanheller is on the label of every package and the Ice Cream Manufacturer awake to his opportunities can make this privilege valuable by developing an increased trade on Delicious Vanheller Ice Cream.

FROZEN CUSTARD

(10 Gallons)

2 gallons 20% Cream
3 gallons Milk
1 dozen Eggs
8 pounds Granulated Sugar
8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required
Yellow Liquid Food Color

FIRST:—Take 1 dozen Eggs, add 4 pounds Granulated Sugar and beat to a smooth mass.

SECOND:—Take 4 pounds Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly together in a dry can or dish.

THIRD:—Add the mixture of Sugar, Snow and Salt slowly to the 2 gallons of Cream, stirring continuously for about five minutes.

FOURTH:—Take the 3 gallons milk, put in a double boiler and scald.

FIFTH:—Add the Egg mixture to the scalded milk and cook at a temperature of 175 degrees Fahrenheit for about 15 or 20 minutes or until it will coat a spoon. Do not let the temperature rise above 175 degrees Fahrenheit as a higher temperature is liable to cause the milk to curdle. Then set in ice-box to cool.

SIXTH:—Now slowly add the 2 gallons Cream which has had the Sugar, Snow and Salt mixture added, to the cooked and chilled Milk and Egg mixture, stirring continuously for about five minutes.

SEVENTH:—Add Vanilla Flavoring and sufficient Yellow Liquid Food Color.

EIGHTH:—When mix is thoroughly chilled pour through strainer and freeze.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

COFFEE FRAPPÉ

4 gallons 20% Cream
1 gallon Whipping Cream
2 dozen Eggs
7 pounds Granulated Sugar
 $\frac{3}{4}$ to 1 pound Pulverized Sugar
8 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
1 to 2 ounces Vanilla Flavoring
4 to 6 ounces True Coffee
Flavoring Paste

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Add the mixture of Sugar, Snow and Salt to 3 gallons 20% Cream; agitate Cream thoroughly while adding.

THIRD:—Take 2 dozen Eggs; separate Whites from Yolks and beat Whites to a stiff froth. Then in another dish beat 1½ dozen Yolks thoroughly. Then add beaten Whites and Egg Yolks together, and add to 1 gallon of the 20% Cream. Place in double boiler or hot-water bath and heat to 160 degrees Fahrenheit. Hold at this temperature for about 15 minutes or until the mixture begins to thicken. Stir continually. Do not boil, as it may curdle. Then set in ice-box to cool.

FOURTH:—Add the 1 gallon of Cooked Cream with Eggs added, to the remaining 3 gallons 20% Cream containing Snow, Sugar and Salt. Then add the True Coffee Flavoring Paste and Vanilla Flavoring, and mix thoroughly; then strain.

FIFTH:—Take the 1 gallon Whipping Cream, add the pound Pulverized Sugar and whip to a stiff froth.

SIXTH:—Freeze mix in regular way. When nearly frozen, add the Whipped Cream, and finish freezing without much agitation.

CARAMEL FRAPPÉ

3 gallons 20% Cream
1 gallon 8% Condensed Milk
1 gallon Whipping Cream
1 dozen Eggs
7 pounds Granulated Sugar
 $\frac{3}{4}$ to 1 pound Pulverized Sugar
8 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
1 to 2 ounces Vanheller Flavoring
4 to 6 ounces Carameline

FIRST:—Mix together the 3 gallons 20% Cream and the Condensed Milk.

SECOND:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

THIRD:—Then agitate the batch while slowly adding the mixture of Sugar, Snow and Salt. Continue stirring for about five minutes.

FOURTH:—Separate the Yolks from the Whites of the Eggs. Beat the Yolks thoroughly to a stiff froth.

FIFTH:—Add the beaten Egg Yolks to the mix.

SIXTH:—Scald the Cream mix, which has had the Snow mixture added, in a double boiler at a temperature of about 160 degrees Fahrenheit for 15 minutes, stirring constantly. Do not boil or it may curdle.

SEVENTH:—Add the Carameline after the mixture is cooked stirring it well into the mix.

EIGHTH:—Then strain and set in ice-box to cool.

NINTH:—Take 1 gallon Whipping Cream, add $\frac{3}{4}$ to 1 pound Pulverized Sugar and whip stiff.

TENTH:—Remove the chilled mix from ice-box, add 1 to 2 ounces Vanheller Flavoring and freeze at slow speed.

ELEVENTH:—When frozen nearly stiff, work in the 1 gallon of sweetened Whipped Cream and finish freezing.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

PINEAPPLE FRAPPE

3 gallons 20% Cream
1 gallon 8% Condensed Milk
1 gallon Whipping Cream
1 dozen Eggs
4 quarts grated Pineapple
7 pounds Granulated Sugar
1 pound Pulverized Sugar
8 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Take 1 dozen Eggs, separate Whites from Yolks and beat Whites thoroughly. Then beat $\frac{1}{2}$ -dozen Yolks separately and mix with the beaten Whites of the Eggs.

SECOND:—Add the beaten Egg-Whites and Yolks to 1 gallon of the 20% Cream and place in double-boiler. Heat to 160 degrees Fahrenheit, holding at that temperature for 10 or 15 minutes, or, until mix begins to thicken. It must not boil or stay on stove too long or it will curdle. Then strain and set in ice-box until cool.

THIRD:—Add the 1 gallon of Cooked Cream, with Eggs added, to the remaining 2 gallons of 20% Cream and the 1 gallon Condensed Milk. Mix thoroughly.

FOURTH:—Mix 5 pounds of the Granulated Sugar, the Snow and Salt thoroughly together in a dry can or dish, and add to the batch slowly, whily stirring it continually.

FIFTH:—Take 4 quarts grated fresh or canned Pineapple or Pineapple Juice, add the remaining 2 pounds Granulated Sugar and stir until Sugar is dissolved. Then add to mix.

SIXTH:—Take the 1 gallon Whipping Cream, add 1 pound Pulverized Sugar and whip stiff.

SEVENTH:—Add Vanilla Flavoring, as required, to the mix and freeze in the usual way.

EIGHTH:—When nearly frozen, add the Whipped Cream to the finished batch without much agitation.

STRAWBERRY FRAPPE

3 gallons 20% Cream
1 gallon 8% Condensed Milk
1 gallon Whipping Cream
1 dozen Eggs
4 quarts crushed Strawberries
7 pounds Granulated Sugar
1 pound Pulverized Sugar
8 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
1 ounce Lemon Extract
Strawberry-Shade Red Liquid Color

FIRST:—Take 1 dozen Eggs, separate Whites from Yolks and beat Whites thoroughly. Then beat $\frac{1}{2}$ dozen Yolks separately and mix with the beaten Whites of the Eggs.

SECOND:—Add the beaten Egg Whites and Yolks to 1 gallon of the 20% Cream and place in double boiler. Heat to 160 degrees Fahrenheit, holding at this temperature for 10 or 15 minutes, or, until mix begins to thicken. It must not boil or stay on stove too long or it will curdle. Then strain and set in ice-box until cool.

THIRD:—Add the 1 gallon of cooked Cream, with Eggs added, to the remaining 2 gallons of 20% Cream and the 1 gallon of Condensed Milk. Mix thoroughly.

FOURTH:—Mix 5 pounds of the Granulated Sugar, the Snow and Salt thoroughly together in a dry can or dish, and add to the batch slowly, while stirring it continually.

FIFTH:—Take 4 quarts of ripe Strawberries, hull and wash. Then add 2 pounds Granulated Sugar and thoroughly crush. (If fresh Strawberries can not be obtained, canned Strawberries may be used.) If one has the time, it is well to let the crushed Strawberries, with Sugar added, stand for a few hours or even over night to thoroughly bring out the full fruit flavor. If Strawberries are not very ripe it is advisable to boil the Strawberry and Sugar mixture.

SIXTH:—Now add the prepared Strawberry mixture to the mix.

SEVENTH:—Take the 1 gallon Whipping Cream, add 1 pound Pulverized Sugar and whip stiff.

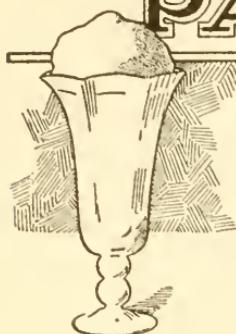
EIGHTH:—Add 1 ounce Lemon Extract and sufficient Strawberry-Shade Red Liquid Color.

NINTH:—Freeze mix in the regular way.

TENTH:—When nearly frozen, add the Whipped Cream and finish freezing without much agitation.

* NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

PARFAITS



PARFAITS are very popular in certain sections of the country. Their richness appeals to the most discriminating trade and nearly every ice cream manufacturer has calls for them more or less frequently.

We give several formulas for making the more popular varieties of Parfaits. Others may be made by following the same general directions except to change the flavoring.

Parfaits are frozen by simply packing in ice and salt. The use of SNOW in Parfaits tends to prevent icy graininess and helps to bring about that velvet-like, smooth texture that is greatly to be desired.

VANILLA PARFAIT

3 gallons Whipping Cream
2 gallons 4% Milk
3 dozen Eggs
10 pounds Granulated Sugar
6 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Beat the Egg-Whites and Yolks separately; then mix the beaten Whites and Yolks together.

THIRD:—Add the well-beaten Eggs and the Snow mixture to the Milk, place in a double boiler and heat at a temperature of 160 degrees Fahrenheit until the mixture will coat a spoon, stirring constantly while heating. Do not boil or it may curdle.

FOURTH:—Remove from fire and set in ice box until cold. Then add Vanilla Flavoring.

FIFTH:—Take 3 gallons Whipping Cream and whip stiff.

SIXTH:—Remove mix from ice box and strain. Then stir in the whipped Cream; pack in ice and salt for about four hours. It is then ready to use.

CARAMEL PARFAIT

2½ gallons Whipping Cream
 2½ gallons 4% Milk
 3 dozen Eggs
 10 pounds Granulated Sugar
 6 ounces Snow
 Carameline as required
 Vanilla Flavoring as required

FIRST:—Mix Sugar and Snow thoroughly together.

SECOND:—Beat the Egg-Whites and Yolks separately; then mix the beaten Whites and Yolks together.

THIRD:—Add the well-beaten Eggs and Snow mixture to Milk, place in double-boiler and heat at a temperature of 160 degrees Fahrenheit for about 15 minutes, stirring constantly while heating. Do not boil. Remove from fire and set in ice-box until cold. Then add sufficient Carameline to produce the proper flavor and color, also a little Vanilla Flavoring as required.

FOURTH:—Take 2½ gallons Whipping Cream and whip stiff.

FIFTH:—Remove mix from ice-box and strain. Then stir in Whipped Cream; pack in ice and salt for about four hours.

NOTE:—When using Color and Imitation Flavoring, the Parfait should be labeled "Artificially Colored and Flavored."

CHERRY NUT PARFAIT

3 gallons Whipping Cream
 2 gallons 4% Milk
 3 dozen Eggs
 2 pounds Glaced Cherries
 2 pounds English Walnuts
 10 pounds Granulated Sugar
 6 ounces Snow
 Vanilla Flavoring as required
 Cherry-Shade Red Liquid Color

FIRST:—Mix Sugar and Snow thoroughly together.

SECOND:—Beat Egg-Whites and Yolks separately; then mix beaten Whites and Yolks together.

THIRD:—Add beaten Eggs and Snow mixture to Milk, place in double-boiler, heat at 160° F. about 15 minutes, stirring constantly while heating. Do not boil. Set in ice-box until cold. When cold, add Vanilla Flavoring and sufficient Cherry-Shade Red Color.

FOURTH:—Take 2 lbs. sound English Walnuts and shell; 2 lbs. Glaced Cherries and the Nut Meats; chop fine in wooden bowl.

FIFTH:—Take 3 gallons Whipping Cream and whip stiff.

SIXTH:—Strain mix and add the chopped Nut Meats and Cherries, mixing thoroughly into the batch; then stir in the Whipped Cream. Pack in ice and salt for about four hours.

NOTE:—When using Color, the Parfait should be labeled "Artificially Colored."

PINEAPPLE CREAM SOUFFLÉ

2 gallons Whipping Cream
 1 gallon 20% Cream
 1 gallon Pineapple Juice
 2 dozen Eggs
 8 pounds Granulated Sugar

FIRST:—Take 2 dozen Eggs and beat to creamy froth.

SECOND:—Take the 1 gallon 20% Cream, add the beaten Eggs, place in double-boiler or hot-water bath and heat to 160 degrees Fahrenheit. Hold at this temperature for about 15 minutes or until mixture begins to thicken. Stir constantly while heating. Do not boil mix as it may curdle. Then set in ice-box to cool.

THIRD:—When cold add 8 pounds Granulated Sugar, 1 gallon Pineapple Juice and stir thoroughly.

FOURTH:—Whip 2 gallons Whipping Cream to a stiff froth.

FIFTH:—Place the mixture of 1 gallon 20% Cream, 2 dozen Eggs and 1 gallon Pineapple Juice in freezer. Then mix in by stirring lightly but thoroughly the 2 gallons Whipped Cream. Freeze without agitation by packing in ice and salt, which usually requires about 4 hours.

STRAWBERRY CREAM SOUFFLÉ

2 gallons Whipping Cream
 1 gallon 20% Cream
 1 gallon Strawberry Juice
 2 dozen Eggs
 8 pounds Granulated Sugar
 Strawberry-Shade Red Liquid Color

FIRST:—Take 2 dozen Eggs and beat to a creamy froth.

SECOND:—Add the beaten Eggs to 1 gallon 20% Cream. Place in double-boiler or hot-water bath and heat to 160 degrees Fahrenheit. Hold at this temperature for about 15 minutes or until the mixture begins to thicken. Stir continually. Do not boil as it may curdle. Then set in ice-box until it becomes cold.

THIRD:—Take 8 boxes fresh Strawberries, hull and wash. Pour over them 8 pounds Granulated Sugar; then crush. Place on stove and boil for 15 minutes. Then strain through strainer to remove seeds and pulp. Set in ice-box until cold.

FOURTH:—When cold, add Strawberry Syrup to mixture of cooked Cream and Eggs. Then add Strawberry-Shade Color.

FIFTH:—Whip the 2 gallons Whipping Cream to a stiff froth.

SIXTH:—Place Whipped Cream in freezer and add balance of mix. Stir in lightly but thoroughly.

SEVENTH:—Freeze without agitation.

NOTE:—When using Color, the Soufflé should be labeled "Artificially Colored."



MOUSSES

MOUSSES are made from Whipped Cream, partly frozen, to which fresh or preserved fruits, fruit juices, nuts, flavoring extracts, sugar, etc., are added. As a general rule they are served in paper cases and make an appetizing frozen delicacy that is very popular.

STRAWBERRY MOUSSE

2 gallons 20% Cream
2 gallons Whipping Cream
1 gallon Strawberry Juice
10 pounds Granulated Sugar
8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
Vanilla Flavoring as required
Strawberry-Shade Red Color

FIRST:—Take sufficient sound, ripe Strawberries to make 1 gallon of juice. Crush the fruit, heating if necessary to start the juice. Then strain through a strainer. Set in ice box to cool.

SECOND:—Take 10 pounds Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry can or dish.

THIRD:—Add the mixture of Sugar and Snow slowly to the 2 gallons of 20% Cream, stirring continuously for about five minutes.

FOURTH:—Whip the 2 gallons of Whipping Cream until it develops a stiff froth.

FIFTH:—Now add the 20% Cream, which has had the Sugar and Snow added, to the Strawberry Juice stirring lightly but thoroughly so that the Fruit Juice is uniformly distributed throughout the mix.

SIXTH:—Then add a little Vanilla Flavoring and some Strawberry-Shade Red Color.

SEVENTH:—Add the mix to the Whipped Cream, stirring it in lightly but thoroughly.

EIGHTH:—Then freeze without agitation.

NOTE:—When using Color, the Ice Cream should be labeled "Artificially Colored."

PEACH MOUSSE

2 gallons 20% Cream
 2 gallons Whipping Cream
 1 gallon Peach Pulp
 10 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 1 ounce Lemon Extract
 Yellow Liquid Food Color

FIRST:—Take sufficient sound, ripe Peaches to make 1 gallon of pulp. (Green Peaches do not give the desired flavor.) Peel and put through grinder, using fine plate.

SECOND:—Take 10 pounds Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly.

THIRD:—Add the mixture of Sugar and Snow slowly to the 2 gallons of 20% Cream, stirring continuously for about five minutes.

FOURTH:—Whip the 2 gallons of Whipping Cream until stiff.

FIFTH:—Now add the Peach Pulp to the 20% Cream, which has had the Sugar and Snow added, stirring thoroughly so that the fruit is uniformly distributed throughout the mix.

SIXTH:—Then add 1 ounce Lemon Extract and sufficient Yellow Liquid Food Color.

SEVENTH:—Add the mix to the Whipped Cream, stirring it in lightly but thoroughly.

EIGHTH:—Then freeze without agitation.

NOTE:—When using Color, the Mousse should be labeled "Artificially Colored."

COFFEE MOUSSE

2 gallons 20% Cream
 2 gallons Whipping Cream
 10 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 4 ounces True Coffee Flavoring Paste

FIRST:—Take 10 pounds Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly.

SECOND:—Add the mixture of Sugar and Snow slowly to the 2 gallons 20% Cream, stirring continuously for about five minutes.

THIRD:—Whip 2 gallons Whipping Cream until stiff.

FOURTH:—Then add the 4 ounces True Coffee Flavoring to the mix. Stir thoroughly.

FIFTH:—Place Whipped Cream in freezer and slowly add balance of mix, stirring it in lightly but thoroughly.

SIXTH:—Then freeze without agitation.

PINEAPPLE MOUSSE

2 gallons 20% Cream
 2 gallons Whipping Cream
 1 gallon Pineapple Juice
 10 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt

FIRST:—Take sufficient sound ripe Pineapples to make 1 gallon of juice. Peel and put through grinder, using fine plate. Add 5 pounds of the Sugar and cook the Pineapples to a clear syrup. Then put through strainer. Set in ice-box to chill.

SECOND:—Take remaining 5 pounds Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry can or dish.

THIRD:—Add the mixture of Sugar and Snow slowly to the 2 gallons 20% Cream, stirring continuously for about five minutes.

FOURTH:—Whip the 2 gallons Whipping Cream until it develops a stiff froth.

FIFTH:—Now add the Pineapple Juice to the 20% Cream, stirring thoroughly so that the fruit is uniformly distributed throughout the mix.

SIXTH:—Place Whipped Cream in freezer and add balance of mix to it, stirring lightly but thoroughly.

SEVENTH:—Then freeze without agitation.

MAPLE MOUSSE

2 gallons 20% Cream
 2 gallons Whipping Cream
 10 pounds Granulated Sugar
 8 to 10 ounces Snow
 $\frac{1}{2}$ to 1 teaspoonful Table Salt
 Imitation Maple Flavoring as required
 Carameline as required

FIRST:—Take 10 pounds Granulated Sugar, add 8 to 10 ounces Snow, $\frac{1}{2}$ to 1 teaspoonful Table Salt and mix thoroughly in a dry can or dish.

SECOND:—Add the mixture of Sugar and Snow slowly to the 2 gallons 20% Cream, stirring continuously for about five minutes.

THIRD:—Whip the 2 gallons Whipping Cream until it develops a stiff froth.

FOURTH:—Then add the Imitation Maple Flavoring and Carameline to the mix.

FIFTH:—Place Whipped Cream in freezer and slowly add balance of mix, stirring it in lightly but thoroughly.

SIXTH:—Then freeze without agitation.

NOTE:—When using Color and Imitation Flavoring, the Ice Cream should be labeled "Artificially Colored and Flavored."

FRUITED PLOMBIERE

3½ gallons 20% Cream
 1 gallon 8% Condensed Milk
 ½ gallon 4% Milk
 1 pound Burnt Almonds
 1 pound Maraschino Cherries
 ¼ pound Citron
 7 pounds Granulated Sugar
 3 ounces Gelatine
 1 ounce Meloine
 ½ to 1 teaspoonful Table Salt
 1 ounce Imitation Maraschino Flavor
 ¼ ounce Bitter Almond Extract
 Vanilla Flavoring as required
 Yellow Liquid Food Color

FIRST:—Mix the Cream and Condensed Milk together.

SECOND:—Mix the Gelatine in the ½ gallon Milk. Melt in a double boiler or hot water bath. (You are liable to scorch the Gelatine if placed on flame direct.)

THIRD:—Add the melted Gelatine to the Cream and Condensed Milk. Agitate the mix thoroughly while pouring Gelatine in slowly.

FOURTH:—Mix the Sugar, Meloine and Salt thoroughly together in a dry can or dish. Pour this mixture of Sugar, Meloine and Salt slowly into the batch while stirring continuously.

IMPORTANT:—For Special Information on a new, easy and very successful method for dissolving Vegetable Gum and Meloine in the Ice-Cream Mix, see page 106.

FIFTH:—Add 1 ounce Imitation Maraschino Flavoring, ¼-ounce Bitter Almond Extract, Vanilla Flavoring as required, and sufficient Yellow Liquid Food Color to produce the desired shade of yellow.

SIXTH:—Allow mix to stand until it becomes thick.

SEVENTH:—Take 1 pound Burnt Almonds and grind fine.

EIGHTH:—Then take 1 pound Maraschino Cherries and ¼ pound Citron, put in wooden chopping bowl and chop fine.

NINTH:—When mix has become thick, pour it through strainer into freezer and just before it has finished freezing, add the chopped Cherries and Citron, and the ground Almonds. Then finish freezing.

Fruited Plombiere should be frozen extra hard and stiff. It is usually put up in melon or brick moulds,

NOTE:—When using Color and Imitation Flavor, the Fruited Plombiere should be labeled "Artificially Colored."

PEACH MOUSSE GLACÉ

3½ gallons Water
1 gallon Whipping Cream
2 gallons Peach Pulp
12 pounds Granulated Sugar
1 pound Powdered Sugar
10 ounces Snow
½ to 1 teaspoonful Table Salt
1 ounce Lemon Flavor
Yellow Liquid Food Color

FIRST:—Mix Sugar, Snow and Salt thoroughly together in a dry can or dish.

SECOND:—Over this mixture pour 3½ gallons Water. Pour slowly at first until a heavy paste has been formed; then gradually add the balance of the Water, stirring thoroughly. After all has dissolved and thickened, which will take about one hour, pour through strainer into an earthenware jar.

THIRD:—Take sufficient sound, ripe Peaches to make 2 gallons of pulp. Peel and remove stones, then put through grinder using a fine plate. Canned peaches may be used if desired.

FOURTH:—Add the Peach Pulp to the Snow and Sugar solution, stirring thoroughly. Then add 1 ounce Lemon Flavor and Yellow Liquid Food Color.

FIFTH:—Take 1 gallon Whipping Cream, add 1 pound Powdered Sugar and whip to a stiff froth; then set in ice-box to chill.

SIXTH:—Freeze mix.

SEVENTH:—When nearly frozen, add the Whipped Cream and run freezer a short while longer so that the Whipped Cream is thoroughly distributed throughout the mix.

NOTE:—When using Color the Glacé should be labeled "Artificially Colored."

NOTE:—The Ice Cream Manufacturer who is first to introduce Delicious Vanheller Ice Cream as a specialty in his locality should reap a rich harvest. The license to use the name Vanheller is on the label of every package and the Ice Cream Manufacturer awake to his opportunities can make this privilege valuable by developing an increased trade on Delicious Vanheller Ice Cream.

THE USE OF VEGETABLE GUM IN ICE CREAM

BY

DR. GEORGE LLOYD

Chief Chemist with B. Heller & Co., Chicago, Ill.

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IT is an old-time maxim which says that "necessity is the mother of invention." This has been very clearly proven in the use of Pure Food Vegetable Gum to take the place of Gelatine in the manufacture of ice cream. For many reasons it has proven to be "a necessity" which has brought about the best of results, for the reason that the advisability of the use of Gelatine in ice cream, has at all times been a matter of controversy, particularly as it has often been charged that inferior grades are used instead of Pure Food Gelatine. This insinuation, however, can not be applied in the case of Vegetable Gum, which, as its name implies, is of purely vegetable origin. It is very similar in its nature to the Gum that oozes out of, and hardens on the trunks of peach and cherry trees.

Vegetable Gum not only serves the same purpose as Gelatine, but it possesses some decided advantage over Gelatine, especially in being odorless. However, the one objection which has been found by manufacturers of ice cream to the use of Vegetable Gum has always been the difficulty of getting it into so-called solution, or, more properly speaking, to get it thoroughly distributed through the ice cream mix, Vegetable Gum showing certain difficulties in dissolving. Various methods have been recommended to overcome this, such as distributing the Gum through a quantity of sugar before adding to the ice cream mix, or a portion of it, but unfortunately, this operation has not proven entirely successful, as particles of undissolved gum will be found on the strainer, which means that the efficiency of the gum as a stabilizer has heretofore been very materially decreased, owing to the loss of undissolved gum.

To overcome this difficulty and to enable the ice cream manufacturer to use Vegetable Gum with the minimum amount of trouble and labor in dissolving it and at the same time to obtain from the Gum its highest efficiency as a stabilizer, the writer undertook a series of extended experiments, first in the laboratory, and later on a manufacturing scale in some of our largest ice cream producing establishments.

The results have proven that the difficulty can be very easily overcome, and the full efficiency of Vegetable Gum obtained, without in any way adding to the cost of production of the finished product. This knowledge appears from its use by many large ice cream factories to be of sufficient importance to warrant its presentation to the ice cream industry at large. The following detailed description gives the method as now being successfully used in the largest ice cream manufacturing establishments.

The writer's experiments have proven that corn syrup, or as it is commonly known, glucose, is a perfect distributing agent for Vegetable Gum, but owing to its very heavy body it was found impractical to incorporate the Gum thoroughly through the glucose. As the addition of water to it was found to completely defeat the object desired, namely, to thoroughly distribute the Gum through a media which would not give up any water to it, experiments were then conducted to find a means of thinning down the glucose to a consistency where the Gum could easily be distributed through it, and at the same time to make this dilution without the presence of any water in the free state. By this, the writer means a condition where the water is not absorbed by the Gum.

This was accomplished by first of all preparing a completely saturated solution of regular cane sugar in water (in other words, the heaviest possible sugar syrup, made by the cold process); this syrup was then thoroughly mixed with glucose, pound for pound, the resulting mixture proving to be the ideal solvent for Vegetable Gum. Here are the formula and details for actual factory use:

We will start in by making up a stock of our Gum solvent mixture. Take a vessel, preferably a stone jar which will hold 25 to 30 gallons of fluid. Into this, measure carefully

4 gallons and 1 pint of Water
67 pounds of Granulated Sugar

Immediately after adding the sugar to the water start to stir and keep stirring the mixture until every particle of the sugar is dissolved. All of the amount of sugar specified will dissolve in this quantity of water if the stirring is carefully attended to; although it may take some time, a perfect solution can be made. If you do not stir long enough or thoroughly enough to dissolve all of the sugar, you will defeat the object aimed at. In other words, you will not have a saturated solution.

When you have all of the sugar thoroughly dissolved as above described, weigh out

100 pounds of Glucose

and add this to the sugar syrup, and again thoroughly stir until every particle of the glucose is incorporated with the syrup. This process is very simple and its success depends entirely upon first a thorough solution of the sugar in the water and then a thorough incorporation of the glucose with the sugar syrup.

Keep this stock of Gum solvent syrup covered to prevent dirt, flies, etc., from getting into it, and you need not have any fear but what it will keep for any length of time.

When you are ready to make an addition of the required amount of Gum to an ice cream mix, first of all start the agitator in your mixing tank so as to get the ice cream mix in a thorough state of agitation and ready for the Gum mix when it is added. Now calculate the amount of Gum you want to add to your cream mix. Supposing you wish to add two ounces of Gum to a five gallon mix, weigh out your two ounces of Gum, and into a suitable receptacle weigh out twelve times the weight of the Gum of your Gum solvent syrup. If you are using two ounces of Gum it would mean twelve times two or twenty-four ounces which is a pound and a half. Now sift the two ounces of Gum onto the surface on top of the Gum solvent syrup without losing any time; then take a large spoon or wooden paddle and by stirring evenly and constantly, but not very rapidly, work the powdered Gum into the Gum solvent syrup. This will probably take three to five minutes. As you are stirring up the mixture, lift the paddle or stirrer occasionally and look at the condition of the mixture. You will very readily see when the Gum is thoroughly and evenly distributed through the Gum solvent syrup. When you are satisfied that the Gum is thoroughly incorporated into the Gum solvent syrup, pour it into the ice cream mix which is now in a thorough state of agitation. You will find that the Gum will then, in a very few moments, completely distribute through the ice cream mix. When you come to strain it, after it has been agitated for some ten or fifteen minutes, you will not find the slightest trace of any undissolved or unabsorbed particles of Gum. This will demonstrate to you that you have now obtained the thorough efficiency of the Gum as a stabilizer and at the minimum of trouble and expense.

Always mix the Gum into the Gum solvent syrup IMMEDIATELY before you are ready to add it to the mix. If you allow

it to stand it will become too thick and rubbery to mix in. In figuring the amount of sugar used in your ice cream mix, it would certainly be advisable to reduce the amount of sugar used by the amount contained in the Gum solvent syrup. Figuring on the quantity for a five-gallon mix, as cited above, using one and a half pounds of the Gum solvent syrup, you may figure that the cane or beet sugar content would be equal to about nine ounces and the sweetening quality of the glucose in this amount would be equal to a little over four ounces so it would be quite safe to deduct from your amount of sugar three-fourths of a pound. This would give you a finished product with the same amount of sweetness as your regular formula, after you have deducted the three-fourths pound from the amount used in each five gallon mix.

Regarding the sugar content of ice cream may the writer be allowed to observe that his personal opinion is that all commercial ice cream is sweeter than is necessary. As a matter of fact too much sugar is used. With this idea in view it might be well for ice cream manufacturers to consider the advisability of reducing the amount of sugar and substituting for it a proportion of corn syrup or glucose which is a well recognized pure food product. For commercial purposes it may be considered that in sweetening effect two pounds of glucose will be equivalent to one pound of cane or beet sugar, and if the writer's opinion that commercial ice cream is generally too sweet is correct, it may be possible that by using half cane or beet sugar and half glucose that a saving in cost may be brought about, and at the same time a very satisfactory ice cream presented to the public, both as to sweetness and food value.

In using the above instructions for distributing the Vegetable Gum through the ice cream mix, the quantity of Gum to be used by each individual ice cream manufacturer is, of course, a matter entirely for him to decide. The only point to be kept carefully in mind is that for every ounce of Gum to be dissolved by the Gum solvent syrup, there should be used of the Gum solvent syrup, twelve times the weight of the Gum to be dissolved. In other words, every one pound of Gum to be used should be thoroughly incorporated by the instructions given above with twelve pounds of the Gum solvent syrup. Remember it is absolutely necessary to mix the Gum into the Gum solvent syrup IMMEDIATELY before adding it to the ice cream mix.

BACTERIOLOGY OF ICE CREAM

Bacteria are micro-organism, the lowest form of life, each organism consisting of a single cell and are widely distributed through nature. In fact, there are very few places where they are not found. These beings are so infinitesimally small and light that they float readily in the atmosphere, particularly when accompanied with particles of dust. Millions can be grouped together and yet not be visible to the naked eye.

Nearly all forms of bacteria are sensitive to conditions of temperature. The range in which they thrive best and grow most rapidly is narrow, ranging between 75 and 100 degrees Fahrenheit. A higher temperature not only stops their growth, but if sufficiently high kills them outright. A temperature of 140 degrees Fahrenheit will kill a large number and very few are able to live above a temperature of 175 degrees Fahrenheit while none can withstand the temperature of boiling water (212 degrees Fahrenheit) for more than a very few minutes.

The two species of bacteria of most interest to the ice cream manufacturer are the lactic acid bacteria and putrefactive bacteria. The lactic acid bacteria, which live and grow in milk, feeds upon the sugar in the milk, causing the milk sugar to change to lactic acid. The putrefactive bacteria causes the milk or cream to become putrid and slimy. When milk or cream is kept at a low temperature, in order to prevent souring, after a certain time it becomes bitter or foul smelling. This condition is caused by some one of the characteristic putrefactive fermentations.

The lactic acid bacteria may be destroyed by heating the milk or cream to the pasteurization point or 160 degrees Fahrenheit; the putrefactive bacteria can only be destroyed by heating the milk or cream to the boiling point of water, or 212 degrees Fahrenheit, and maintaining that temperature for a few minutes.

Aside from the lactic acid bacteria and the putrefactive bacteria, there is what is known as butyric ferments which attack the fat and result in the formation of butyric acid. This produces the peculiar condition in milk or cream known as rancidity. Butyric acid bacteria is also destroyed by boiling for a few minutes.

SUGAR SUBSTITUTES

— IN THE —

ICE CREAM MIX

Investigation Shows That the Percentage of Sucrose Can Be Materially Reduced By the Use of Other Sweeteners

By S. H. Avery, O. E. Williams and W. T. Johnson, Jr.
Of the Dairy Division, U.S. Department of Agriculture
From a bulletin issued by the Department

(Reprint from *The Ice Cream Trade Journal*)



SERIOUS problem is confronting the ice cream manufacturers, namely, reducing the quantity of cane sugar used in accordance with the request of the Food Administration.

To meet this situation, experiments have been carried on to determine what substitutes would satisfactorily take the place of 50 per cent of the cane sugar now used in ice cream.

The cream mixtures used in these experiments were prepared in accordance with the formulas used by three of the largest factories in Washington, D. C.

The preliminary experiments showed clearly that by using 11 per cent sugar, (5½ pounds of sugar to 44½ pounds of mix, a 6 gallon mix) a very palatable and desirable product could be produced. It was noticed, however, that a flat and insipid tasting ice cream having an undesirable texture and body was likely to result from the use of much less than 11 per cent of sugar. All experiments were carried on with 11 per cent of sugar, that proportion being the minimum quantity for satisfactory vanilla ice cream containing the usual ingredients. Invert sugar syrup was compared with cane sugar and the following substitutes for cane sugar were studied: corn syrup, corn sugar, and grain syrup. The sweetening power of these substances was found to be substantially as follows

SUGAR SUBSTITUTES IN THE ICE CREAM MIX

in ice cream: 1 pound of cane sugar equals 1 pound of invert sugar syrup; 1 pound of cane sugar equals 2 pounds of corn syrup; 1 pound of cane sugar equals 1 pound, 2 ounces of corn sugar; 1 pound of cane sugar equals 1 pound, 2 ounces of grain syrup. Cane sugar is used to indicate either cane or beet sugar.

In vanilla ice cream these substitutes can be used for a part of cane sugar but cannot entirely take the place of that sugar because of undesirable flavors that are imparted. Invert sugar syrup, however, can entirely replace cane sugar, but is not a substitute for it.

Invert Sugar Syrup. Invert sugar syrup used in our experiments is sold commercially in the form of a non-crystallizable syrup containing about 20 per cent of water. It is made from cane sugar and pound for pound is equal to cane sugar in sweetening power. If, as the manufacturers claim, 100 pounds of granulated cane sugar will produce 120 pounds of invert sugar syrup, then the use of invert sugar syrup will result in the saving of a considerable amount of cane sugar. The invert sugar syrup we used, dissolves readily in the cream mix and imparts a pleasant flavor to the frozen product. This sugar is not considered a substitute for cane sugar. Other sugars and syrups such as corn sugar, corn syrup, and grain syrup can be used as sugar substitutes with either cane sugar or invert sugar syrup.

Corn Syrup and Corn Sugar. Corn syrup is made from corn and contains from 15 to 20 per cent of water. It can be used satisfactorily to replace as much as 50 per cent of the cane sugar. Thus, 50 pounds of cane or invert sugar syrup and 100 pounds of corn syrup is equal to 100 pounds of cane or invert syrup. This syrup dissolves with difficulty in a cold cream mix and can be best added to the cream or mix at the time of pasteurization.

Corn sugar is a coarse powdered sugar made from corn, which dissolves easily and is about 80 per cent as sweet as cane sugar. Some grades of this sugar when used in high percentages are objectionable because of the high yellow color and bitter flavor

SUGAR SUBSTITUTES IN THE ICE CREAM MIX

imparted to the cream. Satisfactory results were obtained from the following combination, 50 pounds of cane or invert sugar syrup, 50 pounds of corn syrup and $31\frac{3}{4}$ pounds of corn sugar. This combination is equal to 100 pounds of cane sugar or invert sugar syrup and replaces 50 per cent of it.

Grain Syrup. Experiments with grain syrup, a product made from various grades showed that its sweetening power was about 80 per cent of that of cane sugar. It is a rather dark colored syrup with a distinct grain flavor. It dissolves quite readily and possibly can be used to replace as much as 20 per cent of the cane sugar. The use of 20 per cent of grain syrup imparts a strong grain flavor to the frozen product and gives it a slight acid taste. Even 10 per cent of grain syrup is noticeable. Some people who have tasted ice cream made with this syrup preferred it to that made with cane sugar; others did not like it.

To replace 20 per cent of the cane sugar the following combination can be used, 80 pounds cane sugar or invert sugar syrup and $22\frac{1}{2}$ pounds of grain syrup. This combination is equal to 100 pounds of cane or invert sugar syrup.

Other Syrups. It is probable that there are on the market specially prepared syrups which can be used in ice cream in sufficient quantities to result in considerable saving in cane sugar. Some are very sweet but have marked flavors which are distinctly noticeable in ice cream. The manufacturer should determine for himself whether any of these syrups can be used in his products.

The use of substitutes for sugar involves an increase in the volume of the mix, therefore in order to insure the correct percentages of fat and milk solids not fat in the frozen product, this fact should be taken into account. The vanilla flavor is very noticeably masked in using sugar substitutes and therefore, to give the same amount of flavor in these creams with sugar substitutes, the vanilla extract must be increased.

SUGAR SUBSTITUTES IN THE ICE CREAM MIX

Before using these sugar combinations on a large scale, ice cream manufacturers are advised to try them with their mix on a small scale to assure themselves that the product will be satisfactory to their trade.

In regard to the use of sugar substitutes under the Federal Laws, we quote a statement from a communication from the Bureau of Chemistry.

"The Bureau has recently had inquiries from various ice cream manufacturers as to its attitude towards the substitution of various substitutes for sugar in the manufacture of ice cream, and the matter has been brought up especially by A. B. Gardiner, Jr., president of the National Association of Ice Cream Manufacturers. We have advised all these correspondents that the Bureau sees no objection to the substitution of corn syrup or corn sugar for sucrose in ice cream provided such substitution is set forth in a plain and satisfactory manner in order that the consumer may understand clearly that either corn syrup or corn sugar has been used. This position is, of course, equally applicable to other harmless sugar substitutes, such as grain syrup. We have advised inquirers, however, that we cannot pretend to speak for or to predict the attitude of state officials in the enforcement of their own state laws."

SOURCES OF BACTERIA IN ICE CREAM

Practically all of the bacteria found in ice cream are those introduced with the cream and milk. If the milk and cream are selected with care and properly pasteurized the number of bacteria will be kept down to a minimum.

Aside from securing pure milk and cream it is of the utmost importance to the ice cream maker that all utensils be thoroughly sterilized. As every ice cream maker knows, when utensils are merely rinsed in water, a greasy film, a disagreeable flavor, and countless numbers of bacteria remain on the utensils to taint the flavor and impair the healthfulness of the ice cream.

All utensils should be cleansed with water and a reliable cleansing agent and afterwards sterilized with live steam. For this purpose we recommend White Swan Washing Powder, description and price of which will be sent upon application to the publishers of this book. Its liberal use will enable you to maintain that degree of cleanliness in your utensils used in handling cream and ice cream conforming to modern ideas of sanitation.

With these precautions in regard to the milk, cream and utensils your ice cream should be clean and healthful and contain only a minimum number of undesirable bacteria.

FLAVORING

Ice Cream is regarded primarily as a luxury rather than as a food. U. S. Standard Ice Cream, however, has considerable food value but it achieves its great popularity because of its cooling and refreshing effects.

It naturally follows, therefore, that the commercial value of ice cream depends to a great extent, if not entirely, upon the care used in the selection of the cream and flavoring material, and upon proper freezing of the cream mix.

The butter fat content of the cream has a decided influence on the flavor. A cream rich in butter fat has a better flavor than a cream in which the butter fat is of a negligible quantity, other things being equal. In order to make a high grade ice cream, the cream and milk must be of good quality. It is not enough that the cream be sweet; it should also be free from abnormal or foreign odors or flavors.

Great care should be taken in purchasing the raw material. It must be as free as possible from all contaminations, including those ordinarily picked up at the barn and dairy. Any abnormal odor or flavor in the cream or milk will be imparted to the ice cream. Aside from this, off-flavors in cream are frequently associated with high bacterial content. This would indicate that the cream is old or has been improperly cared for.

THE TEXTURE OF ICE CREAM

A smooth, velvety texture is an ideal to be sought in the making of ice cream. Butter fat is an excellent agent in the production of a smooth cream. However, it should be borne in mind that an excessive amount of butter fat is not to be desired, for there is such a thing as too much richness in ice cream. A very smooth, creamy, rich ice cream, of an extra degree of firmness can be produced with MELOINE.

The manner of freezing is very important, for if the mix is frozen too rapidly the ice cream will be coarse and contain crystals of ice. A well frozen ice cream will be smooth and firm. When MELOINE is used in the mix, the ice cream will also be creamy and free from coarse water crystals, providing the freezing is properly done.

In properly made ice cream, the water freezes into minute particles, thoroughly mixed with the air that is beaten into the mix during the freezing process. Ice cream in which MELOINE is used, is more velvety in texture, possesses an added degree of firmness, appears richer to the taste and more pleasing to the palate. It "holds up" longer and that unpleasant change when water crystals begin to form, is deferred for a reasonable period of time.

MILK

The butter fat content of Milk ranges from $3\frac{1}{4}$ to $5\frac{3}{4}$ per cent. According to Babcock (a recognized authority), the average composition of Milk is as follows:

Butter Fat.....	3.69
Casein	3.02
Milk Sugar.....	4.88
Albumen.....	.53
Ash.....	.71
Water.....	87.17

Thus it can be seen that milk from one dealer may contain 20% to 50% more nutritive value than milk from another dealer in the same town. This is because the milk of individual animals varies from day to day and the percentage of butter fat usually varies according to the breed of animal from which the milk comes. The Jersey cow gives milk containing the greatest percentage of butter fat averaging 5.50 per cent; milk from the Holstein breed is low in butter fat averaging but 3.25 per cent; the Ayrshire cow's milk averages 3.70 per cent butter fat and the Shorthorn cow's milk 4.25 per cent.

All formulas given in this book are based on 4% milk in figuring percentage of butter fat in the finished ice cream. This is a fair average and as a general rule all milk is sold at the same price irrespective of the butter fat content.

Sweet milk which contains about 4 per cent. or over of butter fat is best for use in ice cream. The same care should be taken in securing the milk as the cream. The problem of securing clean milk is one relating almost wholly to dairy sanitation. In other words it is the problem of reducing contamination from all outside sources to the least possible factor. The ice cream manufacturer

would find it distinctly to his advantage to familiarize himself with the source of supply of the cream and milk which he uses in the making of ice cream.

CONDENSED AND EVAPORATED MILK

Condensed Milk is largely used in the manufacture of ice cream with very satisfactory results. It lends to the ice cream a better body and a smoother texture without producing that excessive richness in butter fat which cream requires to secure the same body effect.

In the Federal Food & Drug Act of June 30, 1906, Condensed and Evaporated Milk are Classified as follows.

Condensed Milk, Evaporated Milk, is milk from which a considerable portion of water has been evaporated and contains not less than twenty-five and five-tenths (25.5) per cent. milk solids and not less than seven and eight-tenths (7.8) per cent. milk fat.

Sweetened Condensed Milk is milk from which a considerable portion of water has been evaporated and to which sugar (sucrose) has been added, and contains not less than twenty-five and five-tenths (25.5) per cent. of milk solids and not less than seven and eight-tenths (7.8) per cent. milk fat.

Condensed Skim Milk is skim milk from which a considerable portion of water has been evaporated.

Evaporated Milk is unsweetened Condensed Milk put up in hermetically sealed cans holding from about 6 to 20 ounces; it is also put up in quart and gallon cans. Evaporated Milk is sterilized by steam under great pressure. It contains no sugar.

Plain Condensed Milk, (the kind that is ordinarily sold on the open market) is made in a similar manner to Evaporated Milk but is not sterilized. It is usually put up in ordinary milk cans in the same manner as fresh milk. It will keep in good condition for from 10 to 20 days if kept at a low temperature. It is especially satisfactory for making ice cream, and this variety of Condensed Milk is probably used more extensively for ice cream than any other.

Sweetened Condensed Milk is that to which sufficient sugar has been added to prevent fermentation. It is usually very thick, containing about 40% cane sugar and 30 to 35% milk solids.

In the manufacture of Condensed Milk the water, or a large portion of it, is driven off, leaving the milk solids in a concentrated state. Reference is made to the tables in back of this book for the pure food standards for Condensed Milk.

The successful condensation of milk requires that the milk be the best obtainable. It therefore follows that Condensed Milk of a good quality and in good condition is well adapted for use even in the finest grades of ice cream. Care should be taken to guard against decomposed or fermented milk that is sometimes offered for sale.

PASTEURIZATION

The thorough pasteurization of sweet cream is said to destroy about 99% of the bacteria present and this destruction of bacteria is an effective aid in keeping the cream sweet a much longer time. The heating of the cream breaks down the clusters of fat globules and renders the cream less viscous. The ice cream maker desires a thick, viscous cream so he generally objects to pasteurization. However, it has been found that when cream is allowed to stand at a low temperature (about 40 degrees Fahrenheit) for 24 hours or longer, after pasteurization, it yields a larger volume of good bodied ice cream than if frozen shortly after pasteurization. Pasteurization has no effect on the butter fat content of the cream, though it causes it to appear poorer or lower.

AGING AND COOLING

It is a recognized fact among ice cream makers that in order to obtain the proper yield and texture in ice cream it is necessary to have aged cream. The viscosity of a cream increases very noticeably from the time it is separated or pasteurized for about six hours, and slowly thereafter for several days. It is especially important to age pasteurized cream in order to secure good results. Cream that is to be held for 24 hours must be kept cold, first, in order to prevent souring and second, to increase the viscosity. Cream with such characteristics produces ice cream which has better body and texture.

When aging cream, the aim should be to keep it as cold as possible without freezing. This can be done most readily by placing the cans of cream in a well covered and well insulated tank containing water and plenty of ice.

TEMPERATURE OF MIX

The batch should go into the freezer at a temperature not higher than 40 degrees Fahrenheit. It should be allowed to freeze rather slowly, so that there will be plenty of air beaten into it to increase its bulk and improve its texture.

When the batch is frozen too rapidly, it does not permit enough air to be beaten into it.

FREEZING ICE CREAM

The quality of ice cream depends a great deal upon the freezing of it. Unless it is frozen properly the finished ice cream will be unsatisfactory. Therefore, care should be taken in manipulating the temperature and regulating the speed of the dasher throughout the freezing process.

THE BATCH MIXER

To insure a thorough mixing of the ingredients, a batch mixer is indispensable. These machines are of various types ranging in capacity from 100 gallons upwards.

The most popular and probably the most practical type of batch mixer is one in which the agitation is produced by a blade or scraper in the bottom of the mixer which prevents the sugar from settling to the bottom. The brine in this style of mixer circulates in a water jacket or coil around the mixer holding the mix.

The pasteurizers such as have scrapers attached to the revolving coils are very satisfactory batch mixers. The scrapers keep the sugar from settling on the bottom; therefore, all pasteurizers used as mixers should have scrapers on the revolving coils.

NOTE:—The Ice Cream Manufacturer who is first to introduce Delicious Vanheller Ice Cream as a specialty in his locality should reap a rich harvest. The license to use the name Vanheller is on the label of every package and the Ice Cream Manufacturer awake to his opportunities can make this privilege valuable by developing an increased trade on Delicious Vanheller Ice Cream.

MILK POWDER

The best milk powders are made by what is known as the spray process. This process consists of drawing the liquid milk into a vacuum pan where a portion of its water is removed. This condensation is halted while the milk is still in a fluid condition, and before any of the milk albumen has been cooked onto the walls of the vacuum chamber. The milk is then drawn from the vacuum pan, and sprayed into a current of hot air. The moisture of the milk is instantly absorbed by the air, and the particles of milk solids fall like snow. Upon examination, they are found to contain less than $2\frac{1}{2}$ per cent., and sometimes not more than $\frac{1}{2}$ of 1 per cent. of moisture. No bacterial action has been discovered in milk powder containing less than 3 per cent. moisture.

Skimmed milk powder manufactured from pasteurized liquid skimmed milk is the most generally used and best known grade of milk powder for making ice cream. An emulsifier costs \$50.00 and upwards. Of course, homogenizing machines cost a great deal more money, according to size. With these machines a cream may be made from skimmed milk powder, sweet butter and water. The makers of the emulsifiers give full directions on how to use their machines with milk powder, and the operation will be found to be exceedingly simple.

With a small emulsifying machine, sweet unsalted butter and skimmed milk powder on hand, the ice cream maker can forget all about contracting, because his supply is assured. If he needs 10 gallons of cream today he can make just 10 gallons, and if he should need 100 gallons tomorrow, he can make it. There is no waste, no old flavored milk and no dissatisfied customers. The sweet butter will keep in cold storage, and the skimmed milk powder will keep in any dry, cool place.

In order to figure approximate cost of the manufacture of cream from butter and skimmed milk powder it is first essential to change gallons into pounds. One gallon of skimmed milk weighs 8.636 pounds.

A gallon of 20 per cent. butter fat cream weighs 8.4 pounds.

Under the Pure Food Laws, a moisture of more than 16 per cent. in butter is prohibited, whether the butter is salted or unsalted. Therefore, in buying butter, it should be bought on the basis of its

moisture per pound. Washed butter usually contains about 15 per cent moisture.

The average per cent. of butter fat in sweet butter is 84 per cent. of its total weight; this is a figure that may be safely used in estimating commercial butter. To make 100 gallons of 20 per cent. cream from unsalted butter and skimmed milk powder, use the following figures:

FIRST:—Reduce 100 gallons 20% cream to pounds
100 gallons x 8.4=840 pounds

Then ascertain the pounds of butter fat you want in 840 pounds of 20% cream by multiplying 840 pounds by 20% which equals 168 pounds of butter fat wanted. If butter you buy contains 15% moisture and 1% solids, then to ascertain number of pounds of butter (including moisture and solids) you need to make 168 pounds of butter fat, divide the amount of butter fat wanted (168 pounds) by butter fat in butter (84%), or $168 \div 84\% = 200$ pounds of butter needed.

NOTE:—If greater accuracy is required it is best to have butter which is to be used tested for butter fat as 84% butter fat is an estimate only.

SECOND:—To ascertain the amount of skimmed milk necessary to make 100 gallons of 20% cream when the amount of butter fat has been ascertained multiply

$$\begin{array}{rcl} 100 \text{ gallons by } 8.4 \text{ pounds} & = & 840 \text{ pounds} \\ \text{Minus butter fat} & & \underline{168 \text{ pounds}} \\ \text{Skimmed Milk} & & 672 \text{ pounds} \end{array}$$

A gallon of skimmed milk weighs 8.636 pounds. Therefore, to ascertain the number of gallons of skimmed milk in 672 pounds, divide 672 pounds by 8.636 which equals 77.81 gallons of skimmed milk. For each gallon of skimmed milk required, 12.5 ounces of skimmed milk powder is needed, therefore,

$77.81 \text{ gallons} \times 12.5 \text{ ounces} = 972.625 \text{ ounces}$, which divided by 16 ounces equals 60.79 pounds skimmed milk powder to be used. The rest of the total of 672 pounds is water or 672 pounds less the 60.79 pounds of skimmed milk powder and the 30 pounds of water in the butter (providing the butter tests 15% moisture) equals 581.21 pounds of water to be used. As a gallon of water weighs 8 pounds the total number of gallons of water

is (581.21 pounds divided by 8) equals 72.65 gallons.

Therefore to make 100 gallons 20% cream we must use

200 pounds unsalted butter testing 84% butter fat

60.79 pounds skimmed milk powder

581.21 pounds water

FOR EXAMPLE:—

Cost figures: 200 pounds butter at 40c per pound=\$80.00

60.79 pounds skimmed milk powder at 22c per pound 13.37

Cost 100 gallons 20% cream.....	93.37
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" 10 " " "	9.337
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" 1 " " "	.933
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It will be noted that the above weights total 842 pounds while 100 gallons 20% cream weigh but 840 pounds. The extra 2 pounds are the solids in the butter and vary with the grade of butter used. For all practical purposes, however, the figures as given are sufficiently accurate.

HOMOGENIZATION

Homogenized cream is cream which has been made homogeneous or identical throughout its entire mass by having been passed through a special machine known as an homogenizer. This machine so breaks up the fat globules in the cream, into such minute particles, as to prevent practically all cream from rising. Homogenizing increases the viscosity of the cream.

The process of homogenization is comparatively new in America. However, it seems destined to have a future with an increasingly large number of users. The homogenizer, aside from homogenizing fresh, raw cream, is capable of the reuniting of unsalted butter and skimmed milk to form a milk or cream of any desired percentage of butter fat.

Homogenized cream may be produced in three different ways

FIRST:—By using natural cream.

SECOND:—By mixing whole or skimmed milk and sweet, unsalted butter in such proportions that the finished mixture will have approximately the same composition as natural cream, with any desired percentage of butter fat.

THIRD:—By mixing sweet, unsalted butter, milk powder and water in such proportions that the result-

ing mixture contains approximately the same percentage of butter fat and composition as natural cream.

The ice cream maker who may experience difficulty in securing his supply of fresh, natural cream at certain seasons of the year, is assured (if he possesses an homogenizer or emulsifier) of being able to produce at all times, on short notice, a sufficient supply of cream to meet all necessary requirements.

During the homogenizing process the cream is heated from 110 to 150 degrees Fahrenheit. As is well known, pasteurized cream keeps in a better condition for a longer time than fresh cream. No one need have any fear, however, of affecting the keeping qualities of pasteurized cream and milk in any way by homogenization.

In the manufacture of ice cream, homogenized cream is a distinct asset. It has a tendency to improve the body and texture of the finished product.

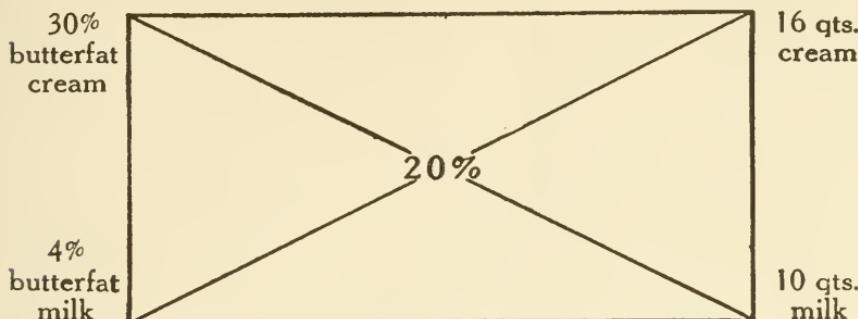
There are, of course, many ice cream manufacturers whose output does not warrant the installation of a homogenizer. However, there are several of the smaller homogenizers (or emulsifiers) which can be purchased at a reasonable price. The advantages which the possessor of an homogenizer has over his neighbor who does not own a machine are many as can be readily determined.

STANDARDIZING MILK AND CREAM

A simple method of determining proportions of milk and cream to use to secure a certain percentage of butter fat is illustrated and explained below. It is only necessary to know the butter fat tests of the cream and milk which are to be mixed together, the quantity of each being determined by method given.

Draw a rectangle with two diagonals, as illustrated. At the left hand corners place the tests of the milk or cream to be mixed. In the center place the richness desired. At the right hand corners place the difference between the two numbers in line with these corners. The number at the upper right hand corner represents the number of quarts of cream to use with the richness indicated in the upper left hand corner. Likewise the number at the lower right hand corner represents the number of quarts of milk to use, with the richness indicated in the lower left hand corner.

Example:—How many quarts each of 30 per cent. cream and 4 per cent. milk are required to make 20 per cent. cream?



16 quarts the difference between 4 and 20, is the number of quarts of 30 per cent. cream required; and 10 the difference between 20 and 30 is the number of quarts of 4 per cent. milk required.

From the ratio of milk and cream thus found any definite quantity may be easily prepared. If, for example, 100 quarts of 20 per cent. cream are needed, the number of quarts each of 30 per cent. cream and 4 per cent. milk is determined as follows:

16 plus 10 equals 26.

16 times 100 equals 1600, divided by 26 equals 61.5 which is the number of quarts of 30 per cent. cream.

10 times 100 equals 1000, divided by 26 equals 38.5 which is the number of quarts of 4 per cent. milk.

In calculating the percentage of butter fat in a quantity of portions, suppose you have on hand the following quantities:

40 quarts of 20 per cent. cream

10 quarts of 4 per cent. milk

10 quarts of 8 per cent. Condensed Milk

In order to determine the percentage in all you may first multiply the quantity of cream by the amount of the given percentage and in the same manner with the milk and condensed milk, as follows:

40 times 20 equals 800

10 times 4 equals 40

10 times 8 equals 80

Total 920

After adding the amounts together then divide by total amount of quarts in mix, viz

920 divided by 60 equals $15\frac{1}{3}$ per cent. of butter fat in the total mix of 60 quarts.

USEFUL RULES AND TABLES

Comparison between Centigrade and Fahrenheit Thermometer Scales.

CENTIGRADE SCALE

Freezing Point of Water..... 0 degree

Boiling Point of Water..... 100 degrees

FAHRENHEIT SCALE

Freezing Point of Water..... 32 degrees

Boiling Point of Water..... 212 degrees

Rule for changing Degrees Fahrenheit to Equivalent Degrees Centigrade.

Subtract 32; multiply by 5; divide by 9.

Rule for changing Degrees Centigrade to Equivalent Degrees Fahrenheit.

Multiply by 9; divide by 5 and add 32.

HOW TO CALCULATE SPEED OF PULLEYS

PROBLEM 1.—THE DIAMETER OF THE DRIVER AND DRIVEN BEING GIVEN, TO FIND THE NUMBER OF REVOLUTIONS OF THE DRIVEN.

RULE.—Multiply the diameter of the driver by its number of revolutions, and divide the product by the diameter of the driven; the quotient will be the number of revolutions.

EXAMPLE.—If a 20 inch driving pulley runs 50 revolutions per minute how fast does an 8 inch driven pulley run?

$$\frac{20 \times 50}{8} = 125 \text{ revolutions per minute.}$$

PROBLEM 2.—THE DIAMETER AND THE REVOLUTIONS OF THE DRIVER BEING GIVEN TO FIND THE DIAMETER OF THE DRIVEN, THAT SHALL MAKE ANY GIVEN NUMBER OF REVOLUTIONS IN THE SAME TIME.

RULE.—Multiply the diameter of the driver by its number of revolutions, and divide the product by the number of revolutions of the driven; the quotient will be its diameter.

EXAMPLE.—If a 20 inch driving pulley runs 50 revolutions per minute, what size driven pulley is necessary to make 125 revolutions per minute?

$$\frac{20 \times 50}{125} = 8 \text{ inches.}$$

PROBLEM 3.—TO ASCERTAIN THE SIZE OF THE DRIVER.

RULE.—Multiply the diameter of the driven by the number of revolutions you wish to make, and divide the product by the revolutions of the driver; the quotient will be the size of the driver.

EXAMPLE.—If an 8 inch driven pulley must run 125 revolutions per minute what size driving pulley is required, if the main shaft makes 50 revolutions per minute.

$$\frac{8 \times 125}{50} = 20 \text{ inches}$$

The above rules are practically correct. Though, owing to the slip, elasticity

and thickness of the belt, the circumference of the driven seldom runs as fast as the driver.

Belts, like gears, have a pitch-line, or a circumference of uniform motion. This circumference is within the thickness of the belt, and must be considered if pulleys differ greatly in diameter, and a required speed is absolutely necessary.

TABLE OF PROFITS ON SELLING PRICES FIGURED AT VARIOUS PERCENTAGES

By adding the following percentages to cost	You will make	The following Per Cent. Profit on Selling Price
5.....	".....	4 $\frac{3}{4}$
7 $\frac{1}{2}$	".....	7
10.....	".....	9
12 $\frac{1}{2}$	".....	11 $\frac{1}{8}$
15.....	".....	13
16 $\frac{2}{3}$	".....	14 $\frac{1}{4}$
17 $\frac{1}{2}$	".....	15
20.....	".....	16 $\frac{2}{3}$
25.....	".....	20
30.....	".....	23
33 $\frac{1}{3}$	".....	25
35.....	".....	26
37 $\frac{1}{2}$	".....	27 $\frac{1}{4}$
40.....	".....	28 $\frac{1}{2}$
45.....	".....	31
50.....	".....	33 $\frac{1}{3}$
55.....	".....	35 $\frac{1}{2}$
60.....	".....	37 $\frac{1}{2}$
65.....	".....	39 $\frac{1}{2}$
66 $\frac{2}{3}$	".....	40
70.....	".....	41
75.....	".....	42 $\frac{3}{4}$
80.....	".....	44 $\frac{1}{2}$
85.....	".....	46
90.....	".....	47 $\frac{1}{2}$
100.....	".....	50

In determining cost it should be borne in mind that it includes raw material, labor, packing, power, rent, salaries, etc., in fact every item entering into the production of the merchandise should be included.

SIMPLE INTEREST RULES

FOUR PER CENT:—Multiply the principal by the number of days to run; cut off the right hand figure and divide by 9.

FIVE PER CENT:—Multiply by number of days and divide by 72.

SIX PER CENT:—Multiply by number of days; cut off the right hand figure and divide by 6.

SEVEN PER CENT:—Compute the interest for six per cent. and add one-sixth.

EIGHT PER CENT:—Multiply by number of days and divide by 45.

NINE PER CENT:—Multiply by number of days; cut off the right hand figure and divide by 4.

TEN PER CENT:—Multiply by number of days and divide by 36.

LEGAL STANDARDS FOR DAIRY PRODUCTS
 (From B. A. I. Circular 218 U. S. Dept. of Agriculture, 1913)

State	Milk				Total Solids	Solids Not Fat	Fat	Total Solids	Fat	Fat	Whole Milk Cheese	Butter	Cream	Skim Milk	Total Solids	Fat	Condensed Milk	Total Solids	Fat	Ice Cream	Plain	Nut and Fruit	
Alabama.....	11.75	8.5	3.25	9.25	18.0			82.5	(1)50							25.5	7.8		14.0	12.0			
Arizona (o).....	---	---	---	---																			
Arkansas (o).....	11.5	8.5	3.0	8.8	18.0			80.0	(1)50							(2)			10.0	8.0			
California.....			3.0		(3)16.0			80.0	(1)50										14.0	12.0			
Colorado.....			3.0		16.0																		
Connecticut.....			3.25		16.0																		
Delaware (+).....																							
District of Columbia.....	12.5	9.0	3.5	9.3	20.0			83.0															
Florida.....	11.75	8.5	3.25	9.25	18.0			82.5	(1)50							(4)28.0	(4)7.7		12.0	12.0			
Georgia.....	11.75	8.5	3.25	9.25	18.0			82.5	(1)50								(1)27.76		14.0				
Hawaii.....	11.5	8.5	3.0	9.3	18.0			82.5	(1)50								28.0	7.7					
Idaho.....	11.2	8.0	3.2	9.3	18.0			82.5	(1)50														
Illinois.....	11.5	8.5	3.0	9.25	18.0			82.5	(1)50								(2)	(2)					
Indiana.....	11.5	8.5	3.25	9.26	18.0			82.5	(1)50									(2)	(2)				
Iowa.....	12.0		3.0	9.25	16.0			(6)80.0															
Kansas.....	11.75	8.5	3.25	9.25	(3)18.0			80.0	(1)50														
Kentucky.....	12.5	8.5	3.25	9.26	18.0			82.5	(1)50														
Louisiana.....	8.5		3.5	8.0																			
Maine.....	11.75	8.5	3.25	9.25	18.0			80.0															
Maryland.....	12.5																						
Massachusetts.....	12.0	8.65	3.35	9.3	15.0																		
Michigan.....	12.5	8.0	3.25	9.75	20.0																		
Minnesota.....	13.0																						

LEGAL STANDARDS FOR DAIRY PRODUCTS

State	Milk				Skim Milk		Cream	Butter	Whole Milk Cheese	Condensed Milk		Ice Cream	
	Total Solids	Solids Not Fat	Fat	Total Solids	Fat	Fat	Fat	Fat	Total Solids	Fat	Plain	Nut and Fruit	
Mississippi (+)	12.0	8.75	3.25	9.25	18.0	82.5	(1)50	28.0	(1)27.67	14.0	12.0		
Missouri.....	11.75	8.5	3.25	9.0	20.0	82.5	(1)50	—	—	14.0	12.0		
Montana.....	—	—	3.0	8.5	18.0	80.0	—	—	—	—	14.0		
Nebraska.....	12.0	8.5	3.0	8.5	18.0	80.0	—	—	—	—	—	14.0	
New Hampshire.....	11.5	8.5	3.0	—	16.0	—	—	—	—	—	—	—	
New Jersey.....	—	—	—	—	—	—	—	—	—	—	—	—	
New Mexico(+)	—	—	—	—	—	—	—	—	—	—	—	—	
New York.....	11.5	8.5	3.0	9.25	18.0	82.5	(1)50	26.5	(1)25.0	14.0	12.0		
Nevada.....	11.75	8.5	3.25	9.25	18.0	82.5	(1)50	28.0	(1)27.5	10.0	8.0		
North Carolina.....	11.75	8.5	3.25	9.25	18.0	82.5	—	—	—	—	—	—	
North Dakota.....	12.0	9.0	3.0	—	15.0	—	—	—	—	—	—	—	
Ohio.....	12.0	—	—	—	—	—	—	—	—	—	—	—	
Oklahoma.....	11.75	8.5	3.25	9.25	18.0	82.5	(1)50	34.3	(1)25.0	14.0	12.0		
Oregon.....	11.7	8.5	3.2	—	18.0	80.0	(1)50	25.5	7.8	12.0	—	—	
Pennsylvania.....	12.0	—	—	3.25	—	18.0	—	32	—	—	8.0	6.0	
Porto Rico.....	12.0	9.0	3.0	—	—	—	—	—	—	—	—	—	
Rhode Island.....	12.0	—	2.5	—	18.0	—	—	—	—	—	—	—	
South Carolina(+)	—	—	—	—	—	—	—	—	—	—	—	—	
South Dakota.....	11.75	8.5	3.25	9.25	18.0	80.0	(1)50	28.0	(1)27.5	14.0	12.0		
Tennessee.....	12.0	8.5	3.5	—	—	—	—	—	—	—	—	—	
Texas.....	—	—	—	3.25	—	—	—	—	—	—	—	—	
Utah.....	12.0	9.0	3.2	9.0	18.0	80.0	(1)50	(2)	(2)	8.0	6.0		
Vermont.....	(12)(12.5)	9.25	—	—	—	—	—	—	—	—	14.0	12.0	

LEGAL STANDARDS FOR DAIRY PRODUCTS

State	Milk			Skim Milk	Cream	Butter	Whole Milk Cheese	Condensed Milk	Ice Cream		
	Total Solids	Solids Not Fat	Fat	Total Solids	Fat	Fat	Fat	Total Solids	Fat	Plain	Nut and Fruit
Virginia	11.75	8.5	3.25	9.25	18.0	82.5	30	(2) 25.5	7.8	8.0	8.0
Washington.....	12.0	8.75	3.25	9.3	18.0	82.5	30	(2) 25.5	7.8	14.0	12.0
West Virginia(+)	11.5	8.5	3.0	3.0	18.0	82.5	(1) 50	28.0	8.0	14.0	12.0
Wisconsin.....	11.75	8.5	3.25	3.25	18.0	82.5	(1) 50	25.5	7.8	14.0	12.0
Wyoming.....	11.75	8.5	3.25								

(+) No State Standards.

(o) Federal rulings adopted.

(1) Percentage of fat based on total solids.

(2) Fat, 7.8 per cent; total solids plus fat 33.3 per cent.

(3) For butter making, 25 per cent. fat.

(4) This standard for sweetened condensed milk; "Evaporated milk," solids, 24 per cent; fat, 7.8 per cent.¹

(5) No report; 1910 standard given.

(6) By weight.

(7) Not more than 0.2 per cent. "filler."

(8) Must correspond to 11.5 per cent. solids in crude milk.

(9) If artificially colored.

(10) Must correspond to 12 per cent. solids in crude milk.

(11) 23 to 24 per cent. solids; 7.9 per cent. fat; 24 to 25 per cent. solids, 7.8 per cent. fat; 25 to 26 per cent. solids, 7.7 per cent.

(12) In May and June, solids 12 per cent.

(13) Fat, 27.5 per cent. of total solids.

TABLE FOR FIGURING NET PROFITS.
IF YOUR COST OF DOING BUSINESS FIGURED ON SALES IS REPRESENTED
BY ONE OF THESE FIGURES.

	%	10%	11%	12%	13%	14%	15%	16%	17%	18%	19%	20%	21%	22%	23%	24%	25%
And you mark your goods at one of these percentages above delivered cost.	25	10	9	8	7	6	5	4	3	2	1	0	1 Loss	2 Loss	3 Loss	4 Loss	5 Loss
	33.33	15	14	13	12	11	10	9	8	7	6	5	4	3	2	1	0
	40	18.57	17.57	16.57	15.57	14.57	13.57	12.57	11.57	10.57	9.57	8.57	7.57	6.57	5.57	4.57	3.57
	50	23.33	22.33	21.33	20.33	19.33	18.33	17.33	16.33	15.33	14.33	13.33	12.33	11.33	10.33	9.33	8.33
	60	27.50	26.50	25.50	24.50	23.50	22.50	21.50	20.50	19.50	18.50	17.50	16.50	15.50	14.50	13.50	12.50
	75	32.86	31.86	30.86	29.86	28.86	27.86	26.86	25.86	24.86	23.86	22.86	21.86	20.86	19.86	18.86	17.86
	100	40	39	38	37	36	35	34	33	32	31	30	29	28	27	26	25

YOUR PERCENTAGE OF NET PROFIT ON SALES IS REPRESENTED BY THE FIGURE AT THE JUNCTION OF THE TWO COLUMNS.

EXPLANATION:—If your cost of doing business is 18% of your gross sales and you mark a line at 60% above cost your net profit is 19½% on sales—as shown in diagram.

Money at interest doubles itself within the time mentioned at rate given below.

RATE Per Cent	SIMPLE INTEREST		COMPOUND INTEREST	
	Years	Days & Months	Years	Days
2	50	35	1
2½	40	28	26
3	33	4 months	23	164
3½	28	208 days	20	54
4	25	17	246
4½	22	81 days	15	273
5	20	14	75
6	16	8 months	11	327
7	14	104 days	10	89
8	12	6 months	9	2
9	11	40 days	8	16
10	10	7	100

MISCELLANEOUS USEFUL INFORMATION

To find diameter of a circle multiply circumference by .31831.

To find circumference of a circle multiply diameter by 3.1416.

Doubling the diameter of a pipe increases its capacity four times.

Each nominal horse power of a boiler requires 30 to 35 pounds of water per hour.

The average consumption of coal for steam boilers is 12 pounds per hour for each square foot of grate surface.

A gallon of water (U. S. Standard) weighs $8\frac{1}{3}$ pounds and contains 231 cubic inches.

A gallon of 22% cream weighs 8.37 pounds; a gallon of 20% cream weighs 8.40 pounds.

A gallon of 8% condensed milk weighs 9.20 pounds.

A gallon of 4% milk weighs 8.60 pounds.

To calculate the capacity of a cylindrical tank in gallons to the foot high: Square the radius (radius is half the inside diameter,) in inches, multiply this by 3.1416 and the result by 12, then divide by 231. This equals the gallons to one foot depth in the tank. Multiply the number of feet deep by this number. This will be the capacity of the tank in gallons.



B. HELLER & CO'S

MELOINE

(REG. U. S. PAT. OFF.)

FOR IMPROVING ICE CREAM

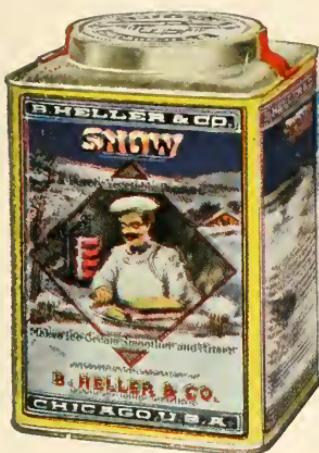
MELOINE is a scientific preparation for improving Ice Cream. It is frequently referred to as "the great Ice Cream Improver."

MELOINE tends to increase the yield and produces an Ice Cream with a firmer body and a smoother or more even texture. It is used cold and requires neither boiling nor heating.

MELOINE is economical, as only one ounce is necessary for each ten gallons of Ice Cream. It makes such a decided improvement in the texture of Ice Cream that manufacturers who use MELOINE find it to be a wonderful trade winner.

MELOINE may be used alone or in conjunction with Gelatine, SNOW or Vegetable Gum. We guarantee MELOINE to fully comply with the Pure Food Law.

For Prices, See Our Latest Price List



B. HELLER & CO'S

SNOW

(REG. U. S. PAT. OFF.)

Helps to Make
Smooth, Firm Ice Cream
by the
COLD PROCESS

SNOW is a vegetable product and is used in place of gelatine for the purpose of making Ice Cream smoother and firmer. It makes Ice Cream more mellow and produces a velvety finish that is a delight to the manufacturer and a satisfaction to the consumer.

SNOW is especially valuable for use in Sherbets and in Ice Cream that is used for fountain purposes. It tends to prevent the formation of icy crystals and large shippers find SNOW almost indispensable because of its tendency to produce a very firm body which will "stand up" under most ordinary conditions.

SNOW is easy to handle and requires neither heating nor boiling, it being used cold in its powdered form. It mixes readily with the batch, keeps well, is economical, and is always ready to use without fuss or bother whenever you need it.

SNOW is guaranteed to comply with the Pure Food Law.

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
**VEGETABLE
GUM**

For use in making
Ice Cream

Zanzibar-Brand Vegetable Gum is entirely of vegetable origin and is especially prepared for use as an efficient aid in making Ice Cream firm, smooth and velvety.

It is made entirely from true Vegetable Gums scientifically prepared so as to insure satisfactory results. It gives "body" to the Ice Cream and is of special value when a firm Ice Cream is wanted for fountain use or for shipping purposes.

Ice Cream makers who object to using Gelatine because of the extra labor involved in melting, will find Zanzibar-Brand Vegetable Gum most satisfactory. It makes the use of Gelatine unnecessary and the splendid results possible to produce with Zanzibar-Brand Vegetable Gum will be apparent to the ice cream maker after a single trial.

Zanzibar-Brand Vegetable Gum is guaranteed to comply with the Pure Food Law.

For Prices, See Our Latest Price List



B. HELLER & CO'S
\$1000.00
GUARANTEED
PURE
VANILLA BEAN
EXTRACT

Heller's \$1000.00 Guaranteed Vanilla Bean Extract is made from vanilla beans especially selected for this extract. Our own method of preparing and handling insures uniform standard of quality, strength and general excellence.

Heller's \$1000.00 Guaranteed Vanilla Bean Extract is regarded as splendid for use in flavoring ice cream. It possesses a very agreeable flavor and a most pleasing aroma. It is an absolutely straight Vanilla Bean Extract and contains no artificial flavoring nor coloring of any kind. This extract gives excellent satisfaction. Complies with all pure food laws.

Heller's \$1000.00 Guaranteed Vanilla Bean Extract is recommended as being suitable for use in the highest grades of Ice Cream sold to the most exacting and exclusive trade.

For Prices, See Our Latest Price List



B. HELLER & CO'S
I.C.E. CREAM MAKERS SPECIAL
PURE
VANILLA BEAN
EXTRACT

For the use of
Ice Cream Makers

Heller's Ice Cream Makers Special Vanilla Bean Extract is especially prepared for the use of ice cream makers. It is made from carefully selected vanilla beans, after our own method, and only $1\frac{1}{4}$ ounces are required to flavor ten gallons of Ice Cream.

This is why our Ice Cream Makers Special Vanilla Bean Extract has been the popular vanilla extract with makers of superior ice cream for so many years. The peculiar qualities given it by our special method of obtaining the extract, make it very useful and valuable to ice cream makers. It is guaranteed absolutely pure, has lasting qualities, and imparts a mellow, fragrant flavor and delicate aroma. Ice cream flavored with it is easily recognized as being of fine quality.

We recommend Ice Cream Makers Special Vanilla Bean Extract as a splendid flavoring for high grade Ice Cream.

For Prices, See Our Latest Price List



B. HELLER & CO'S
PURE
**VANILLA BEAN
EXTRACT**
XXXX BRAND
For Caterers to the
Highest Class of Consumers

Heller's XXXX Brand Vanilla Bean Extract is made to satisfy the demands of ice cream makers catering to the highest class of trade. It possesses a rich, delicate, smooth, mellow flavor and an aroma that is lasting and fragrant. No expense is spared to produce an extract that will meet the exacting requirements of that class of trade who are accustomed to the best goods.

Heller's XXXX Brand Vanilla Bean Extract is manufactured from high grade, carefully selected Vanilla Beans which are ripened in their natural state in the land where grown. These Vanilla Beans are then sorted by experts who reject all beans that do not come up to our high standard of excellence. The process of manufacture is watched over with anxious care, the last stage of mellowing, maturing and aging representing the highest development of modern chemical science in producing a perfect extract.

For Prices, See Our Latest Price List



A Delicious Flavor for Ice Cream

**Costs less than Vanilla — Goes farther
and gives much greater satisfaction**



"It's Delicious"

VANHELLER has proven an unqualified success with the public. Housewives say they like it far better than Vanilla. We have heard of so many people asking for VANHELLER flavored ice cream, that we have decided to supply VANHELLER in bulk to ice cream manufacturers — under the following conditions:

VANHELLER must positively stand alone upon its superior merits as a flavor. It must not be used contrary to the food laws. This means that you must not label food flavored with VANHELLER as containing vanilla. That would be misbranding, notwithstanding that we consider VANHELLER a far better flavor.

As you are undoubtedly aware, the name VANHELLER is the sole property of B. Heller & Co., and is protected by registration in the United States Patent Office at Washington. With the distinct understanding and agreement upon the part of the ice cream manufacturer, that he will use only VANHELLER for flavoring what he sells as VANHELLER ice cream, we will permit him to use the name Vanheller on his ice cream, calling it "Delicious Vanheller Ice Cream." A permit or license to this effect will be found on the label of every bulk shipment of VANHELLER, whether in one gallon bottles, keg or barrel. In addition to this we will supply ice cream manufacturers, who are using VANHELLER, with signs for distribution to their

trade, such as ice cream parlors, drug stores, etc., who can place them in their stores. The signs will read as follows:



Please bear in mind that while the various Food Laws class VANHELLER as an imitation vanilla flavor, it is far different to the ordinary substitutes offered for vanilla extract. In addition to vanillin and coumarin, we have combined in VANHELLER a number of other aromatic flavoring constituents which bring about a mellow, delicious and rich flavor that has won an enviable reputation for VANHELLER wherever it has been introduced.

The ice cream manufacturer who offers to his trade Delicious VANHELLER Ice Cream will find that critical judges of ice cream prefer the exquisite delicious flavor of VANHELLER to vanilla. It is economical and any product in which it is used is easily recognized as being of fine quality. The manufacturer who is first to introduce Delicious VANHELLER ice Cream in each locality should reap a rich harvest. The demand for ice cream flavored with VANHELLER is growing and we confidently recommend this "so-different" flavor to the live ice cream maker as one that will prove eminently satisfactory to a discriminating public.

The license to use the name VANHELLER (which is our exclusive property) is on the label of every package and the ice cream maker awake to his opportunities can make this privilege valuable by developing an increased trade on Delicious VANHELLER Ice Cream.

For Prices, See Our Latest Price List



B. HELLER & CO'S
**ICE CREAM MAKERS
FRIEND**

**A FLAVORING RESEMBLING VANILLA
(ARTIFICIALLY COLORED)**

Made Especially for use in Ice Cream

Will not so Readily Freeze Out of
the Batch as Vanilla Extract

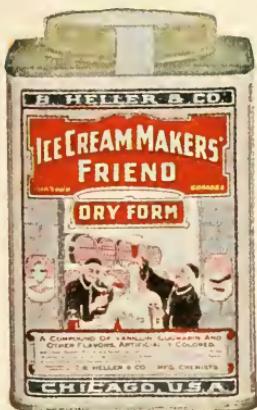
Ice Cream Makers Friend has a fine flavor resembling vanilla. This flavor is not appreciably affected when freezing the ice cream batch, which is a recognized advantage.

Ice Cream Makers Friend gives a pleasing taste and fragrant flavor to Ice Cream that is very satisfying to the trade. Users of Vanilla who desire a reliable low-priced flavoring will find our Ice Cream Makers Friend a splendid substitute. While the flavor and aroma are different, its resemblance to vanilla is striking and its flavor is particularly agreeable.

Ice Cream Makers Friend is in great favor with makers of Ice Cream that is consumed in popular places. It has strength and takes but little to get good results. One ounce will flavor 10 gallons of ice cream.

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
**ICE CREAM
MAKERS'
FRIEND**

DRY FORM

Foreseeing months ago the possibility of largely increased cost on this popular flavoring, owing to necessary war taxes on Alcohol, we instituted a research into the possibilities of producing Ice Cream Makers' Friend without Alcohol. In this we have succeeded even beyond our hopes. We have produced this flavoring not only entirely without any alcohol content in the goods but in the highest possible concentration in dry form.

Our dry powder form Ice Cream Makers' Friend retains every vestige of the flavoring which exists in the liquid flavoring. Our discovery makes this product entirely different and superior to the so-called Vanilla sugars on the market. These are simply a mixture of Vanillin and Sugar, and the Vanillin is not in a soluble form. Whereas in our dry form Ice Cream Makers' Friend we have simply reduced by concentration all of the superior qualities of our liquid flavoring down to a completely soluble, dry, highly concentrated condition.

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List.



B. HELLER & CO'S
ZANZIBAR-BRAND
**IMITATION
VANILLA**
(ARTIFICIALLY COLORED)

Heller's Zanzibar-Brand Imitation Vanilla Flavor is a combination of ingredients that make a thoroughly satisfactory substitute for vanilla flavor as it contains vanillin, which is the active flavoring principle of vanilla beans; also coumarin, which is the active flavoring portion of tonka beans.

Zanzibar-Brand Imitation Vanilla Flavor is an economical flavor of excellent strength. Large users of vanilla extract will find our Imitation Vanilla Flavor a satisfactory substitute, and it does not readily freeze out, cold having little effect on its flavor.

Our Imitation Vanilla Flavor is popular with ice-cream makers and others who require a strong low-priced flavor of this character. It gives a delightfully fragrant flavor and aroma to all products in which it is used and should satisfy the most exacting user. It is guaranteed to comply with the Pure Food Laws.

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
VANILOID
A SYNTHETIC FLAVORING
PUT UP IN A HIGHLY
CONCENTRATED FORM
(ARTIFICIALLY COLORED)

VANILOID is prepared for those who prefer to buy their flavoring in condensed form and reduce it to the required strength as needed. One pint of VANILOID dissolved in water makes two gallons of delicious flavoring, which does not freeze out as readily as vanilla extract. Should a stronger flavor be desired, use only sufficient water to make one gallon.

VANILOID is composed of vanillin, coumarin and other Vanilla-like flavors, producing through careful blending a thoroughly satisfactory and reliable article. It imparts to Cakes, Puddings, Ice Cream, Candies, etc., a delightful vanilla-like flavor and a pleasing aroma.

On account of its strength, lasting flavor and low price, VANILOID is an economical flavoring to use. It is especially recommended to ice cream makers. We guarantee it to fully comply with the Pure Food Law.

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List



**B. HELLER & CO'S
ZANZIBAR-BRAND
IMITATION
MAPLE FLAVOR**
**A Delicious Flavoring for
ICE CREAM**

Zanzibar-Brand Imitation Maple Flavor is purely vegetable, being prepared from choice, carefully selected, aromatic materials. Many manufacturers who have used this flavor prefer it to the real maple sugar flavor.

It is a clean, wholesome, strong flavoring. Its deliciously good taste will add to the reputation of the products in which it is used and its great economy will add much to your profits.

For flavoring ice cream Zanzibar-Brand Imitation Maple Flavor is especially recommended. It does not readily freeze out and the frozen product will possess that natural-like flavor of the real maple which is so pleasing.

It is absolutely guaranteed to comply with all Pure Food Laws.

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List



B. HELLER & CO'S

ZANZIBAR-BRAND

FLAVORING EXTRACTS

Zanzibar-Brand Flavoring Extracts are made from high grade materials expressly for the use of ice cream makers. The flavors are not soluble and must not be used in soda water or soda water syrups. We guarantee these extracts to be harmless and to comply with all Pure Food Laws.

No. 700 Almond, Bitter, True	No. 729 Maple, Imitation
No. 702 Anise, True	No. 730 Orange, True
No. 703 Apple, Imitation	No. 736 Peach, Imitation
No. 706 Apricot, Imitation	No. 737 Pear, Imitation
No. 709 Blackberry, Imitation	No. 738 Peppermint, True
No. 710 Banana, Imitation	No. 739 Plum, Imitation
No. 711 Currant, Imitation	No. 740 Pineapple, Imitation
No. 713 Cloves, True	No. 741 Pistachio, Imitation
No. 714 Cherry, Imitation	No. 746 Raspberry, Imitation
No. 716 Cherry, Wild, Imitation	No. 747 Root Beer, Imitation
No. 718 Cinnamon & Cassia, True	No. 748 Rose, True
No. 719 Grape, Imitation	No. 749 Rose, Imitation
No. 720 Gooseberry, Imitation	No. 750 Strawberry, Imitation
No. 721 Ginger, True	No. 751 Sassafras, True
No. 722 Lemon, True	No. 753 Sarsaparilla, Imitation
No. 724 Lemon, Imitation	No. 752 Tutti-Frutti, Imitation
No. 727 Limes, True	No. 762 Violet, Imitation
No. 728 Maraschino, Imitation	No. 764 Wintergreen, True

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List



B. HELLER & CO'S

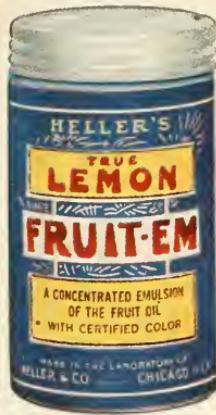
ROYAL LEMON EXTRACT

Royal Lemon Extract gives to the article flavored with it all of the desirable fruity flavor and is entirely free from the bitter and turpentine-like after-taste that makes many extracts undesirable for use in flavoring high-grade ice cream.

Many Lemon Extracts on the market are rendered objectionable because the natural terpenes have undergone chemical changes which develop a turpentine and bitter after-taste. The objection to Lemon Extracts in general is entirely overcome in Royal Lemon Extract, because only absolutely pure and highest quality materials are used in its manufacture.

We recommend Royal Lemon Extract as being of the U. S. Standard flavoring strength and giving to articles flavored with it the most desirable of the fruity flavors that can be obtained from lemons grown in the most favored climates. It complies with all Pure Food Laws.

For Prices, See Our Latest Price List.



B. HELLER & CO'S

FRUIT-EM FLAVORING EMULSIONS

FRUIT-EM Flavoring Emulsions are the highest attainment in the scientific manufacture of fine flavorings. They are made from the purest and best of raw materials by an original process, combining very great strength with the distinctive flavor required by the Ice Cream Maker.

Because of the present high cost of manufacturing extracts, FRUIT-EM Flavoring Emulsions fill a pressing need for a satisfactory flavoring at a usable price. They are highly concentrated, one pound of Emulsion equalling one gallon of U. S. Standard Strength extract in flavoring strength. They contain in concentrated form all the goodness, richness and fragrance of the oils from which the flavors are derived.

Fully Guaranteed to comply with the National Pure Food Law.

TRUE FLAVORS

Concentrated Emulsions of the Genuine Oils with Certified Color.

True Lemon	True Bitter Almond	True Wintergreen	True Limes
True Orange	True Peppermint	True Sassafras	True Cloves
		True Anise	

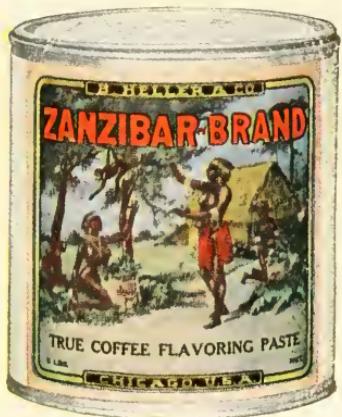
IMITATION FLAVORS

Concentrated Emulsions of the Imitation Oils with Certified Color.

Imitation Violet	Imitation Cherry	Imitation Pistachio
Imitation Apple	Imitation Currant	Imitation Tutti-Frutti
Imitation Grape	Imitation Plum	Imitation Raspberry
Imitation Maple	Imitation Pear	Imitation Maraschino
Imitation Peach	Imitation Banana	Imitation Pineapple
	Imitation Blackberry	Imitation Strawberry

NOTE:—When using Imitation Flavor the Ice Cream should be labeled "Artificially Flavored."

For Prices, See Our Latest Price List.



B. HELLER & CO'S
ZANZIBAR-BRAND
**TRUE COFFEE
FLAVORING
PASTE**

Zanzibar-Brand True Coffee Paste Flavor has the natural flavor of the coffee bean. It contains a choice blend of select pure coffee, carefully roasted under our own supervision. It contains no artificial color. The natural brown color it imparts is that of a high grade genuine coffee.

Zanzibar-Brand True Coffee Paste Flavor will be found to always run true and uniform in flavor and color. It is prepared in the proper consistency and is easily worked into all kinds of candies and confectioners goods. All users of Coffee Paste Flavor will find Zanzibar-Brand True Coffee Paste Flavor thoroughly satisfactory.

Zanzibar-Brand True Coffee Paste Flavor is non-alcoholic. The absence of alcohol renders it less volatile. The flavor and color, therefore, are retained when Zanzibar-Brand True Coffee Paste Flavor is heated in cooking and in baking, nor is it readily frozen out in the making of Ice Cream, Sherbets and Ices. Complies with United States Pure Food Laws.

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
CARAMELINE

A COMBINED COLORING
AND FLAVORING PASTE

Made with Harmless Vegetable
Coloring Matter

CARAMELINE Combined Coloring and Flavoring Paste is a blend of various popular flavors, with caramel as a base. It produces a richer and more delicious taste in the goods in which it is used, than ordinary caramel flavor will produce.

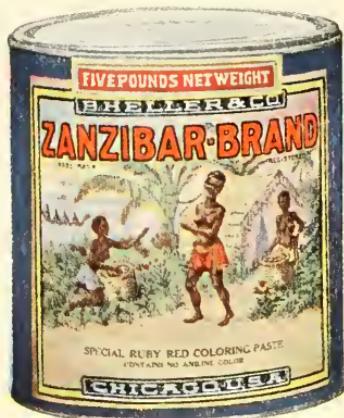
CARAMELINE always runs uniform and can be depended upon to give the required results. The proper flavor, and the correct shade of color, are obtained in one operation. When the desired color is obtained, the proper flavor will also be secured.

CARAMELINE being non-alcoholic, the flavor and the color are not lost when used in freezing Ice Cream and Ices, nor when used in baking or cooking. It is made with harmless vegetable coloring matter, and complies with all United States Pure Food Laws.

We recommend CARAMELINE as a thoroughly satisfactory flavor and color for Ice Cream.

NOTE:—When using Color and Imitation Flavor the Ice Cream should be labeled "Artificially Colored and Flavored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
SPECIAL
RUBY SHADE RED
COLORING PASTE

Intensely Brilliant
Legal to use under Food Laws

Zanzibar-Brand Special Ruby Shade Red is the ideal coloring paste for coloring Ice Cream, Ices, Sherbets, etc., when an intense, brilliant red is desired. It produces a beautiful shade that does not readily freeze out or fade out.

This coloring paste is manufactured solely from organic substances and is highly concentrated, making it very economical to use. It can be relied upon to always run uniform and the deep, rich, ruby shade red color that it produces is very appetizing to behold. Ice cream manufacturers will find Zanzibar-Brand Special Ruby Shade Red Coloring Paste most satisfactory and pleasing, easy to use and of unusual strength. It is also excellent for use in candy.

We guarantee that it contains no aniline coloring matter and it can, therefore, be used in those states where aniline colors have been prohibited. In fact, it complies with all Pure Food Laws.

NOTE:—When using Color the Ice Cream should be labeled "Artificially Colored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
PURE FOOD COLORS
IN LIQUID FORM

These Colors are made from Certified Coloring, and each batch is tested and passed as non-poisonous by the United States Department of Agriculture, Washington, D. C. before we are allowed to ship them.

Put up in Gallon and Quart Bottles only.

COLORS

- No.300 Red, Strawberry Shade
- No.331 Yellow, Ideal Lemon Shade
- No.337 Yellow, Yolk-Em Egg Shade
- No.351 Orange, Mandarin Shade (Yellowish)
- No.372 Green, Pistachio Shade
- No.383 Brown, Chocolate Shade (Dark)

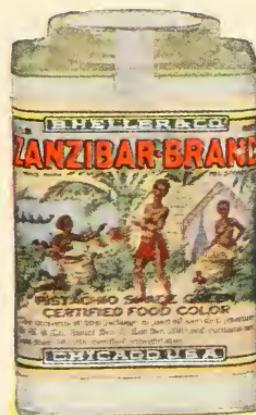
B. HELLER & CO'S
ZANZIBAR-BRAND
PURE FOOD COLORS
IN DRY FORM

These Colors are made from Certified Coloring, and each batch is tested and passed as non-poisonous by the United States Department of Agriculture, Washington, D. C. before we are allowed to ship them.

Put up in 1 lb. Cans only.

COLORS

- No.100 Red, Strawberry Shade
- No.131 Yellow, Ideal Lemon Shade
- No.137 Yellow, Yolk-Em Egg Shade
- No.151 Orange, Mandarin Shade (Yellowish)
- No.172 Green, Pistachio Shade
- No.183 Brown, Chocolate Shade (Dark)
- No.191 Blue, Damson Shade, (Dark)



For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
**VEGETABLE
LIQUID COLORS**

Zanzibar-Brand Vegetable Liquid Colors are made from pure animal and vegetable substances and comply with the National and all State Pure Food Laws. These colors are especially recommended for use in states where Aniline Colors are prohibited, and to manufacturers shipping goods into those states.

Vegetable Liquid Colors work splendidly in Ice Cream. They will be found brilliant, uniform and readily soluble.

Zanzibar-Brand Vegetable Liquid Colors are made in the following shades:

- No. 552 Red, Strawberry Shade (for non-acid work)
- No. 553 Red, Strawberry Shade (acid proof)
- No. 554 Yellow, Lemon Shade
- No. 556 Orange, Mandarin Shade
- No. 557 Orange, Navel Red Shade
- No. 560 Green, Deep Leaf Shade

NOTE:—When using Color the Ice Cream should be labeled "Artificially Colored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
VEGETABLE
PASTE COLORS

Zanzibar-Brand Vegetable Paste Colors are made from harmless vegetable substances. These colors can be depended upon to be uniform in color and to give entire satisfaction.

They comply with all Pure Food Laws and are especially recommended to manufacturers in North Dakota and Minnesota (and to those that ship goods into those states) where the use of aniline colors is prohibited.

Zanzibar-Brand Vegetable Paste Colors are made in the following shades:

- No. 500 Red, Ideal Light
- No. 502 Red, Perfection Dark
- No. 504 Highland Rose Shade
- No. 508 Red, Strawberry Shade
- No. 510 Red, Raspberry Shade
- No. 512 Red, Cherry Shade
- No. 514 Red, Ruby Shade (Extra Strong)
- No. 518 Green, Light, Pistachio Shade
- No. 520 Green, Dark, Clover Leaf Shade
- No. 522 Yellow, Lemon Shade
- No. 524 Orange, Red, Navel Shade
- No. 526 Orange, Mandarin Shade
- No. 530 Brown, Chocolate Shade

NOTE:—When using Color the Ice Cream should be labeled "Artificially Colored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
YELLOW
LIQUID FOOD COLOR

Excellent for use in Ice Cream
Where Artificially Colored
Ice Cream is Sold

Zanzibar-Brand Yellow Liquid Food Color is prepared especially for manufacturers who sell artificially colored Ice Cream. It mixes easily and evenly throughout Ice Cream, giving it an appetizing appearance. It leaves no disagreeable taste or odor.

Zanzibar-Brand Yellow Liquid Food Color does not produce a bitter taste when brought in contact with fruit acids, like most yellow colors do. For that reason it is a desirable color to use in Sherbets and Ices, and in Ice Cream that is to be used in Ice Cream Sodas and Sundaes. This color is absolutely harmless, produces a uniform shade and can always be depended upon to give satisfactory results.

The coloring matter contained in Zanzibar-Brand Yellow Liquid Food Color is entirely of vegetable origin and contains no aniline colors.

NOTE:—When using Color the Ice Cream should be labeled "Artificially Colored."

For Prices, See Our Latest Price List



B. HELLER & CO'S
ZANZIBAR-BRAND
YOLK-EM
AN EGG SHADE COLOR

Gives an Egg Shade Color
to Ice Cream,
Ice Cream Cones, etc.

YOLK-EM is a preparation for the use of ice cream manufacturers, bakers, spaghetti manufacturers, ice cream cone manufacturers, and other users of egg shade color. It is a harmless certified aniline food color and is especially suited for use in Ice Cream. It produces a rich, attractive egg shade that greatly enhances the appearance of the Ice Cream.

YOLK-EM is made in liquid and dry forms. Products in which it is used appear more appetizing and more attractive to buyers, thus helping to increase sales. On account of its unusual strength it is very economical to use, but a small amount being necessary to color a ten gallon batch of Ice Cream.

The coloring matter in YOLK-EM is derived from harmless certified coloring and complies with the Pure Food Law.

NOTE:—When using Color the Ice Cream should be labeled "Artificially Colored."

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B. HELLER & CO'S
ZANZIBAR-BRAND
PURE
COCOA

Excellent for
Flavoring Ice Cream,
Cake Icings,
Fillings, etc.

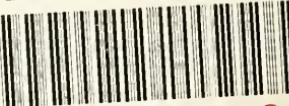
Zanzibar-Brand Cocoa is a pure cocoa, to which is added a delicious flavor, producing a rich, fragrant aroma. It has a medium dark color of a most desirable shade. It is of a standard and uniform quality. Producers of cocoa flavored goods will find it reliable and dependable.

Zanzibar-Brand Cocoa is especially suitable for use in flavoring Ice Cream because it mixes readily with the batch. Our pure cocoa, with sugar added, makes a very rich, smooth, glossy cake icing.

Because of the difficulty experienced by ice cream manufacturers in uniformly distributing chocolate through the mix, it has become an almost universal custom to use Cocoa in flavoring so called chocolate Ice Cream. Zanzibar-Brand Cocoa is an excellent flavoring for Ice Cream. Its flavor is superior and delicious and its color most pleasing.

For Prices, See Our Latest Price List

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